

The Duke of Wellington

Optional £1 unlimited tap water will be added to your bill. All takings go to Mind Charity – Thank you.

A 12.5% discretionary service charge will be added to your bill. All service & tips go to the staff.

No Cash, card only

For Allergen advice please ask your server.

Party Menu

£3.25 per item

Haloumi skewers, apricot harissa glaze & dukka *Dairy, Sulphites, Nuts(r), Sesame(r)*

Seasonal arancini (Autumn/ Winter -Pumpkin & Truffle) *Dairy(r) Gluten (c)*

Swede tartare crostini, quail egg *Gluten, Dairy, Mustard, Egg, Sulphites*

Mini Chicken Caesar salad *Fish, Dairy, Egg, Mustard, Gluten(r)*

Salami croquettes, house sauce *Gluten(c), Dairy, Sulphites, Egg(r)*

Steak tartare Crostini, quail egg *Gluten, Dairy, Mustard, Egg, Fish, Sulphites*

Haddock goujons, tartare sauce *Gluten, Fish, Egg, Sulphites, Mustard*

Anchovy, tomato & garlic Bruschetta *Gluten, Fish*

£6.00 per item

The Dukes Slider burger *Gluten, Dairy, Egg, Sulphites, Mustard*

The Dukes Veggie slider burger *Gluten, Dairy, Sulphites, Mustard*

£2.50 per item

Hazelnut profiteroles, chocolate & praline glaze *Gluten, Dairy, Nuts, Egg*

Lemon & polenta drizzle cake *Egg*

Minimum 4 dishes

Minimum portion 20 items

Boards £30 (serves 4-6)

Cobble lane charcuterie, pickled radish, cornichons, bread & crackers

Sulphites, Gluten(r), Egg(r), Sesame(r)

English & French cheese board, pickled grapes, apple, celery, bread & crackers

Dairy, Sulphites(r), Gluten(r), Egg(r), Sesame(r)

Mixed Board £45 (serves 6-8)

Cheese & Charcuterie board, mixed pickles, fruit, bread & crackers

Dairy, Sulphites, Gluten(r), Egg(r), Sesame(r)

Allergens

(r) = removeable upon request

(c) = changeable upon request eg. gluten free breadcrumbs