

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.

For Allergen advice please ask your server.

Sunday 25th February 2024

Drinks

Virgin Mary 5 • Citron pressé • Elderflower & fresh mint pressé 4.5

Mimosa 8 • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary 9

Pimm's 8 / Jug 22 • Aperol Spritz • Hugo Spritz • Limoncello Spritz • Campari Spritz 9.5

BREAKFAST MENU STARTING FROM THE 1ST APRIL 2024

Snacks

Peanuts 3 • Cashews 3.5 • Nocellara Olives 5 • Seeded sourdough, whipped butter 4

Pork & prawn Scotch egg, Okonomiyaki style 9

Starters

Thai pumpkin, coconut & chilli soup 8

Radicchio, blue cheese, blood orange & walnut salad 8.5

Charcuterie; Coppa, Chorizo picante, Finocchiona, pickled radish, cornichon 11

Beef tartare, bone marrow, egg yolk 11

Mains

Crispy duck salad, mixed leaf, cucumber, tomato, chilli, soy & sesame dressing 18

Fish & chips, mushy peas, tartare sauce 19

Roasts

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Paddock Farm pork belly, apple sauce 23

Native Breed Sirloin, horseradish cream 24

Cotswold Lamb Shoulder, mint sauce 23

Lentil & tomato nut roast wellington 20

Sides

Cauliflower Cheese • Roast potatoes 5

Cime di rapa, chimichurri • Smashed pink fir potatoes, garlic & herbs • Winter tomato & mixed leaf salad 6

Desserts 9

Banana split, miso caramel, chocolate sauce, salted peanuts • Sauternes, Chateau Les Mingets 100ml 10.5

Rhubarb & white chocolate trifle • Monbazillac, Chateau Ramon, 100ml 8.5

Sticky toffee pudding, vanilla ice cream • Pedro Ximénez, Mira la Mar, 100ml 10.5

Scoop of sorbet / ice cream 3 per ball

British cheese plate, quince jelly 12 • Fonseca Port 100ml LBV 5.5 / 20y 9.5