

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 28th January

Drinks

Virgin Mary 4.50 • Citron pressé • Elderflower & fresh mint pressé 4.00

Mimosa 7.5 • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary 8.5

Pimm's 7.50 / Jug 20.00 • Aperol Spritz • Hugo Spritz • Limoncello Spritz • Campari Spritz 9.5

Snacks

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

Pork & prawn Scotch egg, Okonomiyaki style 9 • Taramasalata, grilled flatbreads 7 • Brie and truffle mac & cheese 8.5

Starters

Curried carrot & coriander soup, crème fraiche 7.5

Brown shrimp butter toast, kimchee 8.5

Purple sprouting broccoli, tempura oyster mushroom, umami dressing 8 *(ve)*

Radicchio, blue cheese, blood orange & walnut salad 8.5

Charcuterie; Coppa, chorizo, Finocchiona, pickled radish, cornichon 11 / 19

Beef tartare, bone marrow, egg yolk 11

Mains

Cuttlefish ragu, ink tagliatelle, egg yolk 19

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

Delicia pumpkin, cashew & mushroom wellington 20

Sides 5

Cauliflower Cheese • Roast potatoes

Chips • Charred January king cabbage • Radicchio & mustard salad

Desserts 9

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

Rhubarb & custard • Monbazillac, Chateau Ramon, 100ml 8.5

Sticky toffee pudding, vanilla ice cream • Pedro Ximénez, Mira la Mar, 100ml 9.5

Scoop of sorbet / ice cream 3 per ball

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