

The Duke 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.
We are a cashless venue. Card only.

Sunday 9th June

BREAKFAST served Monday to Friday 8am - 11.30am, Saturday 10am – 2pm

LUNCH starts from 12pm

Drinks

Virgin Mary 5 • Alcohol Free Aperol Spritz 7.5 • 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 9.5 • Limoncello Spritz • Campari Spritz 9.5

Snacks

Nocellara Olives 5 • Peanuts 3 • Cashews 3.5 • Seeded sourdough, whipped butter 4
Pork & prawn Scotch egg, Okonomiyaki style 9 • Haddock goujons, harissa mayo 8.5

Starters

Grilled King prawns, chilli, garlic & sourdough 10.5
Chalk stream trout ceviche, mango, chilli, peanut & lime 9.5
Burrata, honeymoon melon, basil, parmesan crisp 10.5
Farmhouse pork terrine, cornichons, Dijon mustard, toast 8.5
Baby Gem, Datterino tomatoes, radish & cucumber salad, blue cheese ranch 8.5
Charcuterie; Coppa, Chorizo picante, Finocchiona, pickled radish, cornichon 11
Beef tartare, bone marrow, egg yolk 11

Mains

Tuna Niçoise salad, new potatoes, green beans, San Marzano tomatoes, soft egg, garlic vinaigrette 20
Fish & chips, mushy peas, tartare sauce 19

Roasts

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

Free range, Cornish chicken 23
Native Breed Sirloin, horseradish cream 24
Cotswold Pulled Lamb shoulder, mint sauce 23
Quinoa, black garlic & spinach roast wellington 20

Sides

Cauliflower Cheese • Roast potatoes 5

Fried new potatoes, sour cream & chives, smoked caviar • House mixed salad • Green beans, parmesan 6

Desserts 9

Chocolate ganache, salt caramel ice cream, praline • Sauternes, Château Les Mingets 100ml 10.5
Lemon posset, berries, Scottish shortbread • Monbazillac, Château Ramon, 100ml 8.5
Sticky toffee pudding, vanilla ice cream • Pedro Ximénez, Mira la Mar, 100ml 10.5
British cheese plate, quince jelly 12 • Fonseca Port 100ml LBV 5.5 / 20y 9.5