

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.

No Cash, card only

All service & tips go to the staff.

For Allergen advice please ask your server.

BREAKFAST served Monday to Friday 8am - 11.30am, Saturday 10am – 3:30pm

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, olive oil & balsamic 4

Pork & prawn Scotch egg, Okonomiyaki style 9 • Haddock goujons, harissa mayo 8.5

Meze platter, hummus, baba ganoush, olives, crudites, toasted sourdough, cornichons, silver skin onions 14.5

Starters

Grilled baby gem salad, green tahini, roasted almonds, peashoots 8.5

Chalk stream trout ceviche, mango, chilli, peanut & lime 9.5

Burrata, honeymoon melon, basil, parmesan crisp 10.5

Charcuterie; Coppa, Chorizo picante, Finocchiona, pickled radish, cornichon 11 / 19

Beef tartare, bone marrow, egg yolk 11 / 19 *main with chips*

Mains

Seared Sea Bass, lobster bisque beurre blanc, croquette, sprouting broccoli, green beans, burnt lemon 22

Chicken Milanese, potato salad, gribiche sauce, watercress, parmesan 18

Tune Nicoise salad, new potatoes, green beans, San Marzano tomatoes, soft egg, garlic vinaigrette 20

Duke burger, Native breed double smash patty, bacon & cheese, house sauce, chips 17.5

Symplicity cumin vegan 'lamb' flatbread, tzatziki, garlic sauce, pickle, chips 17.5

Rare breed bavette steak, Salsa verde, chips 24

Fish & chips, mushy peas, tartare sauce 19

Sides 6 House mixed salad • Green beans, parmesan • Grilled sprouting broccoli • Chips 5 • Truffle Chips 7

Desserts 9

Chocolate ganache, salt caramel ice cream, praline • *Sauternes, Château Les Mingets 100ml 10.5*

Peach, white chocolate & passionfruit Pavlova • *Sauternes, Château Les Mingets 100ml 10.5*

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*