

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.

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

Saturday Brunch Served 10 am – 3:30pm

Full English; sausage, bacon & black pudding, fried eggs, baked beans, mushrooms, roast tomato, hash browns, sourdough 18

Full Veggie; veggie sausage, fried eggs, baked beans, mushrooms, roast tomatoes, hash browns, sourdough 16

Breakfast burger, Pork smash patty, American cheese, bacon, fried egg, hash brown, chipotle ketchup, pickles 16

Eggs Florentine / Benedict / Royale • 14 / 15 / 16

Shakshuka; baked eggs, spiced peppers & tomatoes, yogurt, dukkah, flatbreads 15

Pancake stack, yogurt, berries, maple syrup 15 *add bacon 4*

2 St. Ewes Farm eggs on sourdough 8.5 *extras* Bacon, Sausage, Veggie sausage, Black pudding 2 smoked salmon 4

Grilled King prawns, chilli, garlic & sourdough 10.5

Burrata, honeymoon melon, basil, parmesan crisp 10.5

Beetroot falafel, bulgar wheat salad, preserved lemon, tahini 8.5 / 16

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

Pan roast Scottish salmon, lentils, peppers, beans, tomatoes & shellfish aioli 19

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, green peppercorn sauce, chips 24

Fish & chips, mushy peas, tartare sauce 19

Sides 6

Crispy new potatoes, harissa mayo • House mixed salad • Green beans, parmesan • **Chips 5**

Desserts 9

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

Peach, & passionfruit Pavlova • *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*