

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 • Citron pressé • Elderflower & fresh mint pressé 4.5

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

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

Bar Snacks

Nocellara Olives 5 • Peanuts 3 • Cashews 3.5 • Chilli Puffs 3 • Seeded sourdough, olive oil & balsamic 4

Starters / Small plates

Grilled sardines on toast with salsa verde, saffron aioli 8.5

Chicken hearts, buffalo sauce, blue cheese dip 7.5

Grilled baby gem salad, green tahini, roasted almonds, pea shoots 8.5

Burrata, heritage tomato, pesto dressing 10.5

Goats cheese salad, mixed leaves, dried figs, strawberries, pistachios, Granny Smith apple, balsamic glaze 9 / 16.5

Pork & prawn Scotch egg, Okonomiyaki style 9

Haddock goujons, harissa mayo 8.5

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

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

Mains

Seared Sea Bass, lobster bisque beurre Blanc, new potatoes, sprouting broccoli, green beans, burnt lemon 22

Chicken Milanese, Potato salad, Gribiche sauce, watercress, parmesan 18

Roasted aubergine, mint yoghurt, spiced roasted chickpeas, fresh herbs 17

Portland Lobster roll, sriracha mayonnaise, Asian slaw, chips 23

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 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*

Eton Mess, berries, sour cherry syrup • *Monbazillac, Château Ramon 100ml 10.5*

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

British cheese plate, apple chutney 12 • *Fonseca Port 100ml LBV 5.5 / 20y 9.5*