

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 – 2pm

Drinks

Virgin Mary 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

Starters

Grilled sardines on toast with salsa verde, saffron aioli 8.5

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

Burrata, heritage tomato, pesto dressing 10.5

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

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

Mains

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

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

Slow roast shoulder of Cotswold Lamb, mint sauce 23

Lentil, chickpea, tomato & mushroom wellington 20

Sides 6 Cauliflower cheese • Roast potatoes • House mixed salad • Green beans, parmesan • Chips 5

Desserts 9

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

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

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

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