

The Duke Wellington

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

@thedukew1h

info@thedukew1h.co.uk

www.thedukew1h.co.uk

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

Grilled friggittelli & Jimmy Nardello peppers, anchovy sauce, pickled onions 8.5

Sourdough, whipped butter 4 • Pork & prawn Scotch egg, Okonomiyaki style 9

Starters

Stracciatella, beetroot & pistachio on toast 9.5

Crispy pork cheek, celeriac remoulade, burnt apple 9

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

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

Warm salad of Delicia pumpkin, barrel aged feta & watercress, chilli dressing 9 / 17

Mains

Fish & chips, mushy peas, tartare sauce 19

Grilled Scottish squid, coco beans, grilled peppers, saffron aioli 22

Roasts *add Cauliflower Cheese 6*

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

Free range Cornish chicken 23

Native breed 48 day aged beef rump, horseradish cream 24

Slow roast shoulder of Cotswold lamb, mint sauce 23

Lentil, pumpkin, & celery wellington 20

Sides 6 Roast potatoes • House mixed salad • Grilled sprouting broccoli • **Chips 5**

Desserts 9

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

Spiced pumpkin panna cotta, double choc chip cookies • *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*