

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

@thedukewlh

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www.thedukewlh.co.uk

Drinks

Virgin Mary 5 • Citron pressé • Elderflower & fresh mint pressé 4.5

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

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

Bar Snacks

Padron peppers 7 • Sourdough, whipped butter 4 • Pork & prawn Scotch egg, Okonomiyaki style 9

Venison sausage roll, apple ketchup 8.5 • Smoked Haddock croquettes, preserved lemon aioli 9

Starters

Taramasalata, flat bread, guindillas 9

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*

Delicia pumpkin salad, barrel aged feta, chestnut hummus, watercress, chilli dressing 9/17

Shetland mussels Mariniere 9.50 / 18 *main with chips*

Mains

Charred corn polenta, roast mushrooms, kalettes, taleggio & walnuts 18

Monkfish Schnitzel, Jerusalem artichoke, Marsala wine, burnt onion, trompettes 24

Pan fried calves' liver & bacon, mashed potatoes, onion rings 19

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

Rare breed bavette steak, sauce Diane, chips 24

Fish & chips, mushy peas, tartare sauce 19

Sides 6 Sautéed Autumn greens • Grilled sprouting broccoli • Fried Jerusalem artichokes, saffron aioli

Chips 5

Desserts 9

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

Tiramisu • *Monbazillac, Château Ramon 100ml 8.5*

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*