

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

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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 friggiteLLi & 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

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

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

Pan fried calves' liver & bacon, mashed potatoes, onion rings 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 House mixed salad • Sautéed Autumn greens • 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*