

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

info@thedukewlh.co.uk

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

Snacks Queen Green olives 5 • Cashews 3.5 • Peanuts 3 • Thai chilli rice cakes 3

Small Plates

Sourdough, rosemary butter 4

Grilled chicken heart skewers, Ezme chilli sauce, pomegranate 5

Whipped feta, roast beetroot, blood orange, hazelnuts 8.5

Pork & prawn Scotch egg, Okonomiyaki style 9

Jerusalem artichoke soup, root vegetable crisps 9

Taramasalata, flat bread, cornichons 9

Portland crab on toast, curried mayonnaise, pickled vegetables 12

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

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

Mains

Pork escalope sandwich, apple & radicchio slaw, blue cheese, caramelised onion, chips 17

Baked pumpkin cream, wild mushrooms, seeded soldiers, crispy sage 19

Roast hake, cafe de Paris butter, pink fir potatoes, watercress sauce 23

Venison, bacon and port hotpot, buttered greens 24

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 Radicchio & walnut salad • Sautéed greens • Pink fir Potatoes, creme fraiche & chives

Chips 5

Desserts 9

Chocolate orange bread & butter pudding, ginger ice cream • *Sauternes, Château Les Mingets 100ml 10.5*

Apple crumble, hazelnut crumb, custard • *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*