

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

Small Plates

Sourdough, rosemary butter 4

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

Fish & chips, mushy peas, tartare sauce 19

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

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

12-hour pork belly, crackling, apple sauce 23

Lentil & tomato mushroom wellington 20

Sides 6 Cauliflower cheese • Roast potatoes • Radicchio & walnut salad • Sautéed greens • 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