

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 • 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

Spiced butternut squash soup, croutons & crème fraîche 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

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

Bifana sandwich, pork shoulder, red pepper sauce, kimchi, crisps 17 *add fried egg 2*

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

Venison, bacon and port hotpot, buttered greens 21

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

Rare breed bavette steak, green peppercorn sauce, chips 24

Fish & chips, mushy peas, tartare sauce 19

Sides 6 Radicchio & walnut salad • Sautéed greens • Pink fir Potatoes, blue cheese sauce

Chips 5

Desserts 9

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

Apple crumble, hazelnut crumb, custard • *Monbazzilac, 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*