

# 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 • Lilet Spritz • Limoncello Spritz • Campari Spritz 9.5

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

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## Small Plates

Sourdough, burnt leek butter 4

Ham hock terrine, charred baby leek, toast 8.5

Charred savoy cabbage, chilli crisp, lime yoghurt 8

Pork & prawn Scotch egg, Okonomiyaki style 9

Crab bisque 9

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

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

## Mains

Feta & vegan n'duja ravioli, lemon emulsion, crispy sage, toasted seeds 19

Steamed cod, wild garlic, potato & sea beet rosti, crispy shallots 24

Boudin noir stuffed chicken leg, braised chard, pavé potato, burnt apple puree 22

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 Purple sprouting broccoli • Pavé potato • Radicchio salad • Chips 5

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## Desserts 9

Flourless chocolate fondant, salted caramel ice-cream • *Sauternes, Château Les Minguets 100ml 10.5*

Lemon posset, compressed rhubarb, shortbread • *Monbazillac, Château Ramon 100ml 8.5*

Sticky toffee pudding, vanilla ice cream • *Pedro Ximénez, Mira la Mar, 100ml 10.5*

British cheese plate, truffle honey 12 • *Fonseca Port 100ml LBV 5.5 / 20y 9.5*