

# 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

info@thedukew1h.co.uk

www.thedukew1h.co.uk

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## Drinks

Virgin Mary 5 • Alcohol Free Aperol Spritz 7.5 • 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

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## Saturday Brunch Served 10am – 3.30pm

Full English; sausage, bacon & black pudding, fried eggs, baked beans, mushrooms, roast tomato, hash browns, sourdough 18

Full Veggie; veggie sausage, fried eggs, baked beans, mushrooms, roast tomatoes, hash browns, sourdough 16

Coppa Eggs Benedict 15 • Eggs Florentine 14 • Eggs Royale 16

Breakfast burger, Pork smash patty, American cheese, bacon, fried egg, hash brown, chipotle ketchup, pickles 16

Rare breed bavette steak, fried eggs, chips 24

Shakshuka; baked eggs, spiced peppers & tomatoes, yogurt, dukkah, flatbreads 15

Pancake stack, yogurt, berries, maple syrup 15 *Add bacon 4*

2 St. Ewes Farm eggs on sourdough 8.5

*Add extra* Sausage, Veggie sausage, Black pudding, Bacon or Hash brown 2 Smoked Salmon 4

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## Starters

Crab bisque 9

Stracciatella, tomato, basil, honey, balsamic 8.5

Ham hock terrine, charred baby leek vinaigrette, toast 8.5

Charred savoy cabbage, chilli crisp, lime yoghurt 8

Pork & prawn Scotch egg, Okonomiyaki style 9

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

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

## Mains

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

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

Fish & chips, mushy peas, tartare sauce 19

**Sides 6** Radicchio & walnut salad • Sautéed greens • Chips 5 • Sourdough, burnt leek butter 4

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## Desserts 9

Flourless chocolate fondant, salted caramel ice-cream • *Sauternes, Château Les Mingets 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*