

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

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Drinks

Virgin Mary 6 • Citron pressé • Elderflower & fresh mint pressé 4.5

Mimosa • Elderflower Bellini • Kir Royale • Chambord Royale • Bloody Mary 9 • Negroni 12

Pimm's 8 / Jug 22 • Aperol Spritz • Hugo Spritz • Lilet Spritz • Limoncello Spritz • Campari Spritz 10.5

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

Small Plates

Pan fried scallops, roe aioli, chorizo & sun dried tomato sauce, marjoram 11

Miso roasted aubergine, smoked tahini dressing, toasted almonds 8.5

Stracciatella, grated tomato, basil & cime di rapa pesto 8.5

Ham hock terrine, charred baby leek, vinaigrette, toast 8.5

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

Asparagus, fresh pea & ricotta tagliatelle, parmesan & toasted seeds 19

Chicken & mushroom pie, mash, sauteed greens 19

Steamed cod, wild garlic pureé, potato rosti, cime di rapa 24

Grilled Lamb rump, spring vegetable cassoulet, black garlic aioli 22

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

Rare breed bavette steak, Café du Paris butter, chips 24

Fish & chips, mushy peas, tartare sauce 19

Sides 6 Purple sprouting broccoli • Mashed potato • Radicchio & apple salad • Chips 5

Sourdough, whipped butter 4

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*