

# 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

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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

Rare breed bavette steak, fried eggs, chips 24

Shakshuka; baked eggs, spiced peppers & tomatoes, yogurt, dukkah, flatbreads 16

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

2 St. Ewes Farm eggs on sourdough 8.5

*Add extras* Sausage, Veggie sausage, Black pudding, Bacon or Hash brown 3 Smoked Salmon 4

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## Starters

Black pudding & brandy apple sausage roll, English mustard 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

Steamed cod, wild garlic pureé, potato rosti, cime di rapa 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 & apple salad • Sautéed greens • Chips 5 • Sourdough, whipped 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 • *Monbazzilac, 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*