

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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www.thedukewlh.co.uk

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

Grilled sardines on toast, red chimichurri & burnt lime 9

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

Fish & chips, mushy peas, tartare sauce 19

Pan fried mackerel, piattone beans, tomato & kalamata olive salad, Cornish mids, soft boiled egg 18

Roasts

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy

Free range Cornish chicken 23

Native Breed Sirloin, horseradish cream 24

Slow roast shoulder of Cotswold Lamb, mint sauce 23

12-hour pork belly, crackling, apple sauce 23

Lentil & roast pumpkin wellington 20

Sides 6 Cauliflower cheese • Roast potatoes • Radicchio & apple salad • Sautéed greens • Chips 5

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