

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

info@thedukewlh.co.uk

www.thedukewlh.co.uk

Drinks

Virgin Mary 6 • Citron pressé • Elderflower & fresh mint pressé 4.7

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

Pimm's 8 / Jug 27 • Aperol Spritz • Hugo Spritz • Lilet Spritz • Limoncello Spritz • Campari Spritz 10.5

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

Small Plates

Crab bisque 13

Braised mutton ribs, Szechuan glaze, maple ricotta, anchovy, mint 12.5

Folded halloumi, beetroot hummus, sour cherry harrisa 12

Pork & prawn Scotch egg, Okonomiyaki style 9.5

Sea bass ceviche, trout roe, cucumber aioli, lime 14

Charcuterie; Coppa, Chorizo picante, salami, pickled radish, cornichon 13 / 22

Beef tartare, bone marrow, egg yolk 11.5 / 20 *main with chips*

Mains

Veal schnitzel, garlic butter, fried egg, radicchio, potato salad 23

Game hot pot, buttered greens 22

Ricotta dumplings, courgettes, parmesan, basil 20

Roast cod, chickpea & nduja ragu, burnt lemon, basil 23

Duke burger, Native breed double smash patty, bacon, cheese, house sauce, chips 18.5

Rare breed bavette steak, Sauce Diane, chips 25

Fish & chips, mushy peas, tartare sauce 20

Sides 6 Sautéed greens • Cornish Mids • Tomato & red onion salad • Chips 5

Sourdough, whipped butter 4

Desserts 9

Chocolate torte, orange Chantilly cream, physalis • *Sauternes, Château Les Mingets 100ml 10.5*

Saffron crème caramel, toasted pistachio • *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*