

The Duke of Wellington

Optional £1 unlimited tap water will be added to your bill.

All takings go to Mind Charity – Thank you.

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.

BREAKFAST Monday to Friday 8am - 11.30am

LUNCH starts from 12pm

Orange juice 5 Fresh juices 7

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

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

Eggs Benedict, English muffin, ham, poached eggs, hollandaise 16

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

Pancake stack, yogurt, berries, maple syrup 15 add bacon 4 • Bircher muesli, apple, berries, greek yogurt, mixed seeds, honey 11

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

Snacks

Nocellara Olives 5 • Peanuts 3 • Cashews 3.5 • Seeded sourdough, whipped butter 4

Pork & prawn Scotch egg, Okonomiyaki style 9 • Haddock goujons, harissa mayo 8.5 • Welsh rarebit 8.5

Starters

Chalk Stream trout ceviche, mango, chilli, peanut & lime 9.5

English Asparagus, poached egg, hollandaise 9.5

Baby Gem, Datterino tomatoes, radish & cucumber salad, blue cheese ranch 8.5

Taramasalata, flat breads & pickles 8.5

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

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

Mains

Roast Hake, Spring vegetable fricassee, new season potatoes 22

Pork ragu, tagliatelle, parmesan 18

Tuna Niçoise salad, new potatoes, asparagus, San Marzano tomatoes, soft egg, garlic vinaigrette 20

Artichoke barigoule, chickpeas, confit tomatoes, aioli, baguette 17.5

Confit duck leg, wild garlic, fried egg, hash browns 19

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

Symplcity cumin 'lamb' flatbread, tzatziki, garlic sauce, pickle, chips 17.5

Rare breed bavette steak, béarnaise sauce, chips 24

Fish & chips, mushy peas, tartare sauce 19

Sides 6 Fried new potatoes, sour cream & chives, smoked caviar • House mixed salad • Green beans, parmesan • **Chips 5**

Desserts 9

Chocolate ganache, salt caramel ice cream, praline • *Sauternes, Château Les Mingets 100ml 10.5*

Lemon posset, berries, Scottish shortbread • *Monbazillac, Château Ramon, 100ml 8.5*

Sticky toffee pudding, vanilla ice cream • *Pedro Ximénez, Mira la Mar, 100ml 10.5*

British cheese plate, quince jelly 12 • *Fonseca Port 100ml LBV 5.5 / 20y 9.5*

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