

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

@thedukew1h

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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

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

Miso roasted aubergine, smoked tahini dressing, toasted almonds 8.5

Burrata, datterino tomatos & compressed watermelon, basil 11

Grilled massaman lamb ribs, crispy shallots & mint 14

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

Moules mariniere 11.5/20 *main with chips*

Chargrilled & tempura courgette, broad bean hummus, whipped vegan feta, lemon vinaigrette 19

Chargrilled char siu pork chop, papaya, alphonso mango & peanut salad 22

Chicken supreme, asparagus, pea & fennel, potato salad 19

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

Rare breed bavette steak, Chimichurri, chips 24

Fish & chips, mushy peas, tartare sauce 20

Sides 6 Purple sprouting broccoli • Mashed potato • Tomato & red onion salad • Chips 5

Sourdough, whipped butter 4

Desserts 9

Chocolate mousse, miso tuile & summer berries • *Sauternes, Château Les Mingets 100ml 10.5*

Eton Mess, fresh strawberries, meringue, chantilly • *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*