

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

Saturday Brunch Served 10am – 3.30pm

Full English; sausage, bacon, black pudding, fried eggs, baked beans, mushroom, tomato, hash brown, sourdough 18

Full Veggie; veggie sausage, fried eggs, baked beans, mushrooms, roast tomatoes, hash brown, sourdough 16

Brunch burger, sausage patty, fried egg, smashed avocado, chipotle ketchup, hash brown 16

Belgian waffle *with either* Berries, Greek yoghurt & Maple syrup *or* hot fudge, candied hazelnuts & banana 13

Coppa Eggs Benedict 15 • Eggs Florentine 14 • Eggs Royal 16

Rare breed bavette steak, fried eggs, chips 24

2 St. Ewes Farm eggs on sourdough 9

Smashed avocado on sourdough 9 *add poached eggs 4*

Add extras Sausage, Veggie sausage, Black pudding, Bacon or Hash brown 3

Starters

Pan fried scallops, roe aioli, chorizo & sun dried tomato sauce, marjoram 12

Miso roasted aubergine, smoked tahini dressing, toasted almonds 9.5

Burrata, datterino tomatoes & compressed watermelon, basil 12

Grilled massaman lamb ribs, crispy shallots & mint 14

Pork & prawn Scotch egg, Okonomiyaki style 9.5

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

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

Mains

Moules mariniere 11.5 / 20 *main with chips*

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

Fish & chips, mushy peas, tartare sauce 20

Sides 6 Purple sprouting broccoli • Cornish Mids • 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*