

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 4.7

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

Chargrilled prawns, Namjin dipping sauce & burnt lime 12.50

Tempura courgette flowers, cashew cream, preserved lemon aioli 10

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*

Fish & chips, mushy peas, tartare sauce 19

Roasts

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

Free range Cornish chicken 24

Native Breed Sirloin, horseradish cream 25

Slow roast shoulder of Cotswold Lamb, mint sauce 24

12-hour pork belly, crackling, apple sauce 24

Beetroot, spinach, pumpkin & mushroom wellington 21

Sides 6 Cauliflower cheese • Roast potatoes • Tomato & red onion salad • Sautéed greens • Chips 5

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*