

# 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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## 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

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## 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

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

Fish & chips, mushy peas, tartare sauce 19

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## 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 pithivier 21

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

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## Desserts 9

Chocolate & peanut butter tart, crème fraîche • Sauternes, Château Les Mingets 100ml 10.5

Baked pear & almond cheesecake, pear purée • 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