

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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www.thedukew1h.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

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, avocado, 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

Bacon Sarnie 7.5

Rare breed bavette steak, fried eggs, chips 25

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

Pumpkin & ginger soup 9

Venison carpaccio, blackberry puree, sorrel 13

Pork & prawn Scotch egg, Okonomiyaki style 10

Sea bass ceviche, trout roe, cucumber aioli, lime 14

Winter salad, vegan fetta, quinoa, freeka, charred gem, roast pumpkin, beetroot, chickpea 11/16

Charcuterie; Coppa, Chorizo picante, salami, pickled radish, cornichon 14 / 23

Beef tartare, bone marrow, egg yolk 12.5 / 22 *main with chips*

Mains

Steamed cod, winter tomato, olive & smoked paprika ragout, crispy pancetta 23

Duke burger, Native breed double smash patty, bacon, cheese, house sauce, chips 19.5

Fish & chips, mushy peas, tartare sauce 20

Sides 6.5 Dauphinoise potato • Cavolo Nero • Chicory, walnut & Cashel blue • Chips 5 • Sourdough, whipped butter 4

Desserts 10

Chocolate & orange cheesecake, orange cream • *Sauternes, Château Les Mingets* 100ml 10.5

Rhubarb & custard tart, crème fraîche • *Monbazillac, Château Ramon* 100ml 8.5

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

Red wine poached pear, caramelised walnut, stilton cream • *Fonseca Port* 100ml LBV 5.5 / 20y 9.5

British cheese plate, truffle honey 13 • *Fonseca Port* 100ml LBV 5.5 / 20y 9.5