

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

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

Fish & chips, mushy peas, tartare sauce 20

Roasts

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

Roast Chicken 25

Native Breed Sirloin, horseradish cream 26

Slow roast shoulder of Cotswold Lamb, mint sauce 25

12-hour pork belly, crackling, apple sauce 25

Beetroot & mushroom pithivier 22

Sides 6.5 Cauliflower cheese • Roast potatoes • Sautéed greens • Chips 5

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*