

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

French onion soup, gruyere crouton 9

Venison carpaccio, blackberry puree, sorrel 13

Pork & prawn Scotch egg, Okonomiyaki style 10

Salt cod cakes, preserved lemon aioli 13

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

Lamb shoulder Shepherd's pie, mashed potato, cavolo nero 21

Pan fried calves liver, bubble & squeak, onion gravy 23

Parmesan polenta, sautéed & pickled wild mushroom, sage parmesan tuille 18

Steamed seabass, prawn mousse, herb gnocchi, prawn bisque 23

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

Rare breed bavette steak, Sauce Diane, chips 25

Fish & chips, mushy peas, tartare sauce 20

Sides 6.5 Bubble & squeak • Cavolo Nero • Chicory, walnut & Cashel blue • Chips 5

Sourdough, whipped butter 4

Desserts 10

Chocolate fondant, crème fraîche • *Sauternes, Château Les Mingets 100ml 10.5*

Pear & blackberry crumble, vanilla ice cream • *Monbazzilac, Château Ramon 100ml 8.5*

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

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