

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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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

Roasted red pepper & tomato soup, basil oil 9

Venison carpaccio, blackberry puree, sorrel 13

Pork & prawn Scotch egg, Okonomiyaki style 10

Salt cod cakes, preserved lemon aioli 13

Charred vegetable & burrata, chimichurri 11

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

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

Mains

Beef & Guinness pie, puff pastry, broccoli 21

Confit duck leg, flagolet, beans & bacon 24

Pear, shallot and walnut tart tatin, herb crème fraîche, rocket 18

Hake fillet, clam, potato and samphire broth topped with cavier 24

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

Rare breed bavette steak, Cafe de Paris butter, chips 25

Fish & chips, mushy peas, tartare sauce 20

Sides 6.5 Sautés pink fir potato • Purple sprouting broccoli, almonds • Chicory, walnut & Cashel blue

Chips 5 • Sourdough, whipped butter 4

Desserts 10

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

Biscoff tiramisu • *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 13 • *Fonseca Port 100ml LBV 5.5 / 20y 9.5*