

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

Lamb kofta, mint & cucumber yoghurt, flatbread 13

Pork & prawn Scotch egg, Okonomiyaki style 10

Chalk farm trout mousse, cured trout, jalapeno oil, pickled red onion, crisp bread 13

Burrata, charred vegetables, 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

Fish pie, cheese mash, broccoli 21

Grilled leg of lamb steak, ratatouille, dauphinoise potato, red wine jus 26

Wild garlic risotto, goat's curd 18

Steamed monkfish loin, coconut curry broth, sesame soba noodles 24

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

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

Fish & chips, mushy peas, tartare sauce 20

Sides 6.5 Pink fir potatoes • Purple sprouting broccoli, almonds • Rocket, tomato, parmesan salad

Chips 5 • Sourdough, whipped butter 4

Desserts 10

Tonka bean custard, apricot purée, caramelised almonds • *Sauternes, Château Les Mingets 100ml 10.5*

Biscoff tiramisu • *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*