

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

Pea & mint soup, mint croutons 9

Charred English asparagus, crispy duck egg, lemon butter dressing 13

Burrata, heritage tomatoes, basil & chardonnay vinaigrette 12

Grilled English sardines, sourdough toast, tomato, garlic 13.5

Pork & prawn Scotch egg, Okonomiyaki style 10

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

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

Mains

Grilled bream fillet, Olivier salad, crispy samphire 23

Wild garlic risotto, goat's curd 18

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

Breaded cornfed chicken Caesar salad 18.5

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 Jersey Royals • Charred sweetheart cabbage, radish, peas

Heritage tomatoes, onion, basil vinaigrette • Chips 5 • Sourdough, whipped butter 4.5

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