

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

Gazpacho soup 9

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

Burrata, heritage tomatoes, basil & chardonnay vinaigrette 12

Grilled Cornish octopus, sourdough toast, saffron aioli, paprika 13.5

Moules Marinière 12.5 / 22 *main with chips*

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 pork neck, summer vegetable salad, ponzu dressing, crème fraîche 22.5

Grilled bream fillet, Olivier salad, crispy samphire 23

Corn & ricotta ravioli, creamed corn, jalapeno & basil salsa 18

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, chimichurri, 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

Dark chocolate bombe, strawberry compote • *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