

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

Leek and potato soup 9

Burrata, heritage tomatoes, basil & chardonnay vinaigrette 12

Portland crab on toast 13.5 / 26

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

Chicken Kiev, endive, green bean & crispy caper salad 22

Charred octopus, braised puy lentils, saffron aioli 23

Tempura courgette flowers, ricotta & vegan nduja mousse, whipped feta, pumpkin seeds 13.5 / 24

Pan-fried whole plaice, mussel escabeche, sea vegetables 24

Chargrilled pork chop, creamy mash, kale, mustard cream sauce 24

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 Crushed new potatoes, parsley • Steamed kale, confit garlic

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*

Ginger and lime cheesecake, lime sorbet • *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*