The Duke of 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 info@thedukew1h.co.uk www.thedukew1h.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 & potato soup 9

Charred fig & goat's cheese crostini, hot honey, walnuts 12

Game terrine, Dijon, cornichon, sourdough 12.5

Portland crab on sourdough 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

Lobster raviolo, shellfish sauce, samphire *27*

Ossobuco, risotto alla Milanese *24*

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

Rare breed bavette steak, sauce Diane, chips 25

Fish & chips, mushy peas, tartare sauce 20

Pumpkin, mushroom & chestnut croustillant, romesco, green bean salad 20

Chicken, leek & mushroom pie, mash, gravy 22

Sides 6.5 Crushed new potatoes, parsley • Steamed kale, confit garlic

Mixed leaf & shallot salad • Chips **5** • Sourdough, whipped butter **4.5**

Desserts 10

Chocolate brownie, vanilla ice cream• *Sauternes, Château Les Mingets 100ml 10.5*

Apple crumble, vanilla ice cream • *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*