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

Delicia pumpkin soup, truffle oil 9.50

Burrata, heritage tomato, basil oil 10

Pan-fried scallops, pickled lemon, sun-dried tomato, chorizo 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

Monkfish curry, coconut jasmine rice 28.5

Confit duck leg, braised red cabbage, mash, jus 24

Chicken, leek & mushroom pie, mash, gravy 22

Delicia pumpkin risotto, stilton 20

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

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*