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

Chicken, leek & mushroom pie, mash, gravy 22

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

Pork & leek sausages, mash, onion gravy 18

Lobster raviolo, shellfish sauce, samphire 27

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

Desserts 10

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

Ginger and lime cheesecake, lime sorbet • *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*