



EST 1870

DUKE OF WELLINGTON

GASTRO PUB

Starters

Pan Fried Garlic & Herb Gambas – confit garlic mayonnaise & leaves (can be GF)	6.95
Heritage Tomatoes Bruschetta – garlic, onion, basil, toasted ciabatta (Ve/ can be GF)	5.95
Hummus & Pitta	(Ve) 5.50
Duke's Antipasti Board for 1 – Prosciutto, Chorizo, Salami, Bocconcini, sun blushed tomatoes, olives, focaccia & ciabatta	8.00
Salmon Haddock Fishcake – Lemon & dill with a sauce gribiche	6.90
Duke's Dressed Crab – white crab meat, mayonnaise, brioche & leaves	7.00
Gordal Olives	3.50
Harissa Merguez Lamb Hash – Poached egg, pomegranate, almonds & ciabatta	7.50

Sharing platters

Bread and Oils – selection of warm breads, olive oil and balsamic vinegar, (V)	7.00
Baked Brie - toasted ciabatta and caramelised onion chutney	12.50
Duke's Antipasti Board – Prosciutto, Chorizo, Salami, Bocconcini, sun blushed tomatoes, olives, focaccia & ciabatta	16.00
Mezze Board – hummus, tzatziki, spiced cous cous, falafel, pitta bread (V can be Ve)	13.50

Mains

10oz Rump Steak – triple cooked chips, vine tomatoes & flat mushrooms	(GF)	16.50
10oz Horseshoe Gammon – triple cooked chips, vine tomatoes, flat mushrooms & fried duck egg	(GF)	13.50
Salmon Haddock Fishcake – lemon & dill with a sauce gribiche		13.90
Homemade Fish and Chips – beer battered haddock, triple cooked chip, tartar sauce & mushy peas		13.50
Langoustine Tails Scampi - triple cooked chips, tartar sauce garden peas		12.50
Duke's burger – brioche bun, Duke of Wellington blue cheese, relish, salad garnish & fries (can be GF)		14.50
Chicken Tikka Salad - Nigella seeds, mango, cucumber, red onion, mixed leaves & mint yogurt (GF)		13.00
Tabbouleh Salad - bulgur wheat, tomato, fresh parsley, chilli, onion, lemon, mint (Ve)		10.00
	<u>Add Halloumi</u>	2.50
	<u>Add Chicken</u>	4.00
Chicken Schnitzel - triple cooked chips, sweet corn & jalapeno slaw		14.00
Moving Mountains™ burger – brioche bun. vegan mayo, salad garnish & fries (Ve & can be GF)		10.40
Wild Mushroom Stroganoff - wild rice, mustard, paprika, cream (V)		10.50
	<u>Add Steak</u>	5.00

Side orders

Onion rings	3.00	Mixed salad	2.90
Halloumi fries	3.90	Triple cooked chips	3.50
Fries	3.00	Seasonal Vegetables	3.50
Duke of wellington blue cheese sauce	2.90	Peppercorn Sauce	2.50

Please speak to your server about dietary requirements and allergens before ordering. Detailed allergen information is available upon request but please note, allergens are present in our kitchen and we cannot guarantee the complete absence of allergies in our dishes.

Sandwich menu (only available Wednesday – Saturday 12-4pm)

Falafel, Hummus Sandwich – sweet chilli jam, tzatziki (V) (can be Ve).	9.50
Haddock Goujon Sandwich – lemon tartare sauce	10.00
BLT – chicken, bacon, baby gem, tomato & mayonnaise	9.50
Dukes Deli Sandwich - Prosciutto, Chorizo, Salami, Gerkin, American mustard & Emmental	10.00
Steak Sandwich – Chimichurri dressing, fire roasted red pepper	11.50
All sandwiches served with fries on sour dough. (GF bread available)	
Panko-Breaded Chicken Burger – smoky chilli jam, tomato, lettuce with fries	9.50

Dessert Menu

Torched peaches – mascarpone Chantilly (GF)	6.00
Rocky Road Brownie – salted caramel sauce	6.95
White Chocolate & Raspberry Panna Cotta – white chocolate soil & dried raspberries	7.00
Rhubarb & Polenta Cake - with orange Chantilly	6.00
Caramelised Biscuit Cheese Cake – Pouring cream (available in Ve)	6.25
Selection of ice-creams – 3 Scoops (chocolate, vanilla, strawberry) (GF)	5.50

Affogato – Vanilla ice cream served with a shot of espresso	2.90
Add a 25ml shot of amaretto	3.10
Add a 25ml shot of baileys	3.00

Hot drinks

Selection of teas	1.90	Americano	2.30
Cappuccino	2.50	Latte	2.50
Espresso	1.90 / 2.30	Flat white	2.50
Mocha	2.50	Macchiato	2.00
Babycino	1.00	Liqueur coffee	5.90

After Dinner Drinks

Brandy VSOP 25ml	3.80	Brandy XO 25ml	6.20
Port 50ml	4.40	Baileys 50ml	5.75
Woodfords Reserve 25ml	3.90	Pernod & Water 25ml	
Laphroaig 10 years old 25ml	4.20	Lagavulin 16 years old 25ml	4.60
Talisker 10 years old 25ml	4.20	Bulleit Bourbon 25ml	3.70