



EST 1870

DUKE OF WELLINGTON

GASTRO PUB

Starters:

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
Harissa Merguez Lamb Hash – poached egg, pomegranate, almonds & ciabatta	7.50
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

Duke of Wellington Sunday roasts:

Roast Sirloin of Beef	16.90	Roast Chicken Breast	12.95
Duke's Trio of Roasts	17.90	Roast Belly Pork	13.95
Three Cheese and Onion pie (v) mozzarella, gruyere and Britannia cheddar			11.90

Our roasts are served with roast potatoes, seasonal vegetables, gluten-free Yorkshire pudding and gravy (may contain trace gluten)

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
Moving Mountains™ burger – brioche bun. vegan mayo, salad garnish & fries (Ve & can be GF)	10.40

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.

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

Dessert Menu

Sticky Toffee Pudding - Sticky toffee sauce & vanilla ice cream	6.00
Torched Peaches – mascarpone Chantilly (GF)	6.00
Rocky Road Brownie – salted caramel sauce	6.95
Rhubarb & Polenta Cake - with orange Chantilly (GF)	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
Babyicino	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

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