

Menu

AVAILABLE WEDS - SAT FROM 5PM

FOR THE TABLE

Olives (VE & GF) 3.50 **Hummus & Pitta (VE)** 5.50 **Breads & Oils (can VE)** 6.50
All three for 12.95

STARTERS

Tapenade 6.25 **Cauliflower Tacos** 6.90
Sour dough toast, halloumi, pomegranate seeds (V, can be GF) Pico de gallo, guacamole, sour cream, hot sauce, pickled onions & dressed leaf (V, can be VE)

Pistachio Lamb Koftas 8.00 **Pan Fried Squid** 7.90
Yogurt dip & pickled onion (GF) Caramelised shallot puree, & tarragon oil (GF)

TO SHARE

Duke's antipasti Board 16.00 **Baked Camembert** 12.00
Prosciutto, chorizo, salami, bocconcini, Duke's pesto & toast. (can be GF) With chilli jam and toast (can be GF)

Cauliflower Tacos 14.95
Pico de gallo, guacamole, sour cream, hot sauce, pickled onions & dressed leaf. (V can be VE)

MAIN COURSE

Flat Iron Steak 15.50 **Market Street Fish** 15.95
Sweet potato fondant, roast shallot, vine tomatoes & confit mushroom. (GF) Roast new potatoes, tenderstem broccoli, white wine, & cream sauce (GF)

Duke's Burger 14.50 **Chicken Milanese** 13.95
BBQ sauce, monterrey Jack, fried onions, jalapeño slaw & fries (can be GF) Tomato pasta, Parmesan cheese, dressed leaf

Pan Fried Pork loin 17.95 **Homemade Fish & Chips** 13.50
Bombay potatoes, yoghurt mint, mango chutney, nigela seeds and micro coriander. (GF) Beer battered haddock, triple cooked chips, tartar sauce & mushy peas

Moving Mountains Burger 10.95 **Tabbouleh Salad (Ve)** 10.00
Brioche bun, vegan mayonnaise, salad & fries (VE & can be GF) Bulgar wheat, tomato, chilli, red onion, parsley, mint, coriander, sumac, olive oil, lemon juice, leaves. (VE)

Wild Mushroom Stroganoff 10.95
With rice (V & GF)
Add Steak 5.00 Add halloumi 4.00
Add lamb kofta 6.00
Add chicken 5.00

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.

Duke of Wellington

Menu

SIDES

Onion rings	3.25	Hummus and pitta	3.50
Seasonal vegetables	3.90	Peppercorn sauce	2.50
Fries	3.00	Grilled halloumi and chilli jam	3.50
Duke of Wellington blue cheese sauce	2.90	Triple cooked chips	2.50

DESSERTS

White Chocolate Blondie with vanilla ice cream	6.50	Coffee & Pecan Cake with pouring cream	6.50
Guinness Cake Sweet cream cheese & berry compote	7.00	Selection of icecreams 3 scoops (vanilla, chocolate & strawberry) (GF)	5.50
Churros with salted caramel sauce	6.00	Affogato vanilla ice-cream with a shot of espresso (GF)	2.90
Sweet Waffles with fresh fruit & ice cream (can Ve)	6.00	add a 25ml shot of amaretto	3.10
		add a 50ml shot of Baileys.	6.30

AFTER DINNER DRINKS

Selection of teas	1.90	Liqueur coffee	5.90
Cappuccino	2.50	Brandy VSOP 25ml	3.80
Espresso	1.90/ 2.30	Port 50ml	4.40
Mocha	2.50	Woodfords Reserve 25ml	3.90
Babycino	2.50	Laphroaig 10 yr 25ml	3.90
Americano	2.30	Talisker 10 yr 25ml	4.20
Latte	2.50	Brandy XO 25ml	6.20
Flat white	2.50	Baileys	5.75
Macchiato	2.00	Lagavulin 16 yr 25ml	4.60
		Bulleit Bourbon 25ml	3.70

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.

Duke of Wellington