

# The Duke of Wellington

## June

*Bread pp 1.00*

Chilled gazpacho 5.50

Crab bisque 6.25

Dressed Cornish crab on toast 7.75

Steamed tiger prawns with lemon & mayonnaise 7.50

Teruel Serrano ham & Manchego cheese with truffle honey 8.75

Barrel aged feta salad with cucumber, black olives, radish, mint & rocket 7.50

Moules marinier 7.50

Steamed asparagus with hollandaise sauce & poached egg 7.50

\*\*\*

Ratatouille with Ryefield goat's cheese, crispy polenta & pickled tomatoes 14.00

Fillet of sea bream with grilled chorizo, crème fraiche, tomato, sweet corn & chilli bruscetta 17.00

Roast chicken breast salad with radish, tomato, peas, beetroot & English dressing 13.00

Char-grilled 28 day aged rib-eye steak with Roquefort butter, chips & watercress 19.50

Char-grilled 'Gloucester Old Spot' pork chop with mashed potatoes, cabbage & prunes 14.00

Steak, mushroom & ale pie with buttered spring greens 10.00

'Longhorn' beef burger with home-made pickles, coleslaw, corn on the cob & tomato relish 13.25

Moules marinier with chips 14.50

Deep fried line caught cod in beer batter with chips & tartare sauce 13.00

Clam linguine with herbs & parmesan 16.00

\*\*\*

New potatoes/White chard 4.00 Chips 3.50, Secretts farm salad leaves 4.25

Secretts farm heritage tomato & basil salad 4.25

\*\*\*

Eton mess 5.50

Sticky toffee pudding with banana ice cream 5.75

Tahitian vanilla crème brulee 6.00

Selection of home-made ice cream or sorbet 4.75

Rhubarb & custard 'shot' 2.50

Selection of 'La Fromagerie' cheeses with truffle honey 8.00

Explorateur Fleuri - cow's milk      Langres affine - cow's milk

Tommé de cleon – goat's milk      Zelu Koloria – sheep's milk

*All menu items may contain traces of nuts. A discretionary service charge of 12.5% will be added to tables of six or more*