

The Duke of Wellington

Dining Room

June

Bread pp 1.00

Chilled gazpacho 5.50

Crab bisque 6.25

Dressed Cornish crab on toast 7.75

Teruel Serrano ham & Manchego cheese with truffle honey 8.75

Barrel aged feta salad with cucumber, mint & rocket 7.50

Moules marinier 7.50

Steamed asparagus with hollandaise sauce & poached egg 7.50

Steak tartar 8.50/16.00 (with chips & salad)

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 duck breast with beetroot remoulade, pousse, orange & hazelnut salad 17.00

Char-grilled 28 day aged sirloin steak with Roquefort butter, chips & watercress 24.50

Moules marinier with chips 14.50

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

Provençal fish stew with cod, langoustine, tiger prawns, mussels & clams 19.00

Clam linguine with herbs & parmesan 16.00

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

Eton mess 5.50

Tahitian vanilla crème brulee 6.00

Sticky toffee pudding with banana ice cream 5.75

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 bills.