

SUMMER AT THE DUKE OF WELLINGTON

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes and sweetcorn. Cornish lamb and day-boat fish are abundant and beautiful. And we can't wait for the native lobsters to arrive – watch out for them on special.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 15.25

Warm Crispy Camembert Wedges & Tomato Chutney

Spiced Tomato Houmous & Toasted Pitta

Char-grilled Mediterranean Vegetables & Pesto

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

BUTCHER'S BOARD 15.25

Free-range Chicken & Pork Terrine, Cornichons, Toasted Bloomer

Harissa Pulled Lamb Salad, Mint Yoghurt

A Selection of Dorset Charcuterie

Chicken Wings & Spicy Ketchup

FAVOURITES BOARD 15.25

A Selection of Dorset Charcuterie

Warm Crispy Camembert Wedges & Tomato Chutney

Shell on Prawns & Garlic Mayonnaise

Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 15.25

Shell on Prawns & Garlic Mayonnaise

Severn & Wye Smoked Salmon, Brown Bread & Butter

Taramasalata & Croûtes

Fish Goujons & Lemon Mayonnaise

STARTERS

Laverstoke Mozzarella, English Tomato & Basil Salad 7.50

Soup of the Day - See Blackboard 5.50

Free-range Chicken & Pork Terrine, Cornichons, Toasted Bloomer 7.00

Crispy Sweetcorn & Chive Fritters, Summer Slaw & Sweet Chilli Dressing 6.75

Salt & Pepper Squid, Garlic Mayonnaise 7.75

Brixham Crab & Fennel on Toast, Lemon Dressing 8.25

EITHER / OR

Starter/Main

Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00

Pan-fried Native Scallops & King Prawns, Red Pepper & Sun-dried Tomato Risotto 10.50 / 19.50

Pan-fried Sea Bass, Spaghetti Vongole 8.50 / 16.00

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 7.00 / 13.50

Add Crispy Duck 2.50 or Halloumi 2.00

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

MAINS

Herb-crusted Hake Fillet, Provençale Vegetables, Rocket & Balsamic Salad 16.75

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.25

Add Free-range Bacon, Mushroom or Onion Rings 1.75

Cauliflower, Pineapple & Red Lentil Curry, Grilled Flat Bread & Mint Yoghurt 13.50

Merrifield Duck Breast & Duck Leg Croquette, Sautéed Potatoes, Green Beans & Cherry Port Jus 21.50

Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Mayonnaise 13.75

Slow & Low BBQ Pork Hock, Fennel, Radish & Carrot Slaw, Skinny Fries 16.50

What's the Fish? – See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Cap Steak 19.75

28 Day Dry-aged 10oz Flat Iron Steak 24.50

28 Day Dry-aged 9oz Sirloin Steak 26.75

All Steaks served with Rocket, Chips, Slow-roasted Tomato & a choice of either Peppercorn or Béarnaise Sauce

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness

Aubrey Allen
The Chef's Butcher

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 2.50 Garden Salad, Orange & Shallot Dressing 3.75

Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 2.50 Green Beans & Shallots 2.75

Beer-battered Onion Rings 3.50

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www.makinglifepeachy.com

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.

Children are heartily welcome and we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.