

WINTER AT THE DUKE OF WELLINGTON



Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

DELI BOARD 15.25

Devon Crab on Buttered Crumpets
Sweet & Spicy Free-range Chicken Wings
Smoked Mackerel & Horseradish on Toast

Venison & Pheasant Terrine, Plum & Ginger Chutney

VEGGIE BOARD 15.25

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel, Walnut & Wild Rice Salad
Spiced Cauliflower Salad

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50

Butternut Squash Soup, Toasted Seeds & Croutons 5.75

Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 7.50

Sautéed Wild Mushrooms, Toasted Sourdough & Hollandaise 7.00

Brixham Crab Scotch Egg, Chive Butter Sauce 8.50

Pan-seared Native Scallops, Bacon, Squash & Rosemary Lentils 10.50 / 19.75

Severn & Wye Haddock Smokie, Crusty Bread 7.75 / 14.50

Beetroot, Fennel, Walnut & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50

Add Free-range Chicken 2.50 or Feta 2.00

MAINS

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 16.00

Pan-fried Fillet of Salmon, Sautéed Leeks & Crushed Potatoes, Chardonnay Cream Sauce 17.50

Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.75

Slow-cooked Blade of Beef Bourguignon, Parsnip Purée 16.50

Beer-battered Fish & Chips, Peas, Tartare Sauce 14.25

Herb-crusted Rack of Lamb, Dauphinoise, Glazed Chantenay Carrots, Shallot & Port Jus 22.50

What's the Fish? - See Blackboard

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.75

Add Free-range Bacon, Mushroom or Onion Rings 1.75

STEAKS

28 Day Dry-aged 8oz Rump Cap 21.50

28 Day Dry-aged 10oz Rib Eye 27.75

Butcher's Steak of the Day – See Blackboard

All served with Chips, Slow-roasted Tomato, Watercress & a choice of Béarnaise or Peppercorn 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

Skinny Chips 3.50 Onion Rings 3.50 Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75

Bubble & Squeak 2.75 Creamed Spinach 2.75 Maple & Thyme-roasted Chantenay Carrots 2.75

The Winter salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

www.makinglifepeachy.com

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.

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.