

# SPRING AT THE DUKE OF WELLINGTON

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. As the days lengthen and sunshine returns we can once again look forward to sitting outside with a glass of our favourite wine and a plate of something delicious.

## DELI

Warm Mini Bloomer & Garlic Butter 3.25    Campagnola Olives 3.00    Spiced Almonds 3.00

### VEGGIE BOARD 15.25

Cheddar, Spring Onion & Potato Cakes, Tomato Chutney  
Carrot & Chickpea Salad, Harissa Dressing  
Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans  
Spiced Tomato Houmous & Toasted Pitta

### FAVOURITES BOARD 15.25

Ibérico Bellota Chorizo & Shaved Manchego  
Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans  
Breaded Whitebait & Chilli Mayonnaise  
Spiced Tomato Houmous & Toasted Pitta

### BUTCHER'S BOARD 15.25

Black & Blue Bavette, Béarnaise Sauce  
Free-range Chicken, Bacon & Spring Onion Croquettes  
Ibérico Bellota Chorizo & Shaved Manchego  
Spiced Lamb Koftas & Toasted Pitta

### FISH BOARD 15.25

Breaded Whitebait & Chilli Mayonnaise  
Poached Salmon & Watercress, Lemon Crème Fraîche  
Smoked Mackerel Pâté & Croûtes  
Devon Crab Cakes & Tomato Salsa

## STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50

Soup of the Day - See Blackboard 5.50

Seared Native Scallops, Suffolk Pork Belly & Cauliflower Purée, Crispy Shallots 11.00

Prawn Cocktail, Guacamole & Tomato Salsa, Crispy Tacos 7.50

Vietnamese Raw Vegetable & Rice Noodle Salad, Cashews, Sweet Chilli Dressing 6.75

Free-range Chicken, Bacon & Spring Onion Croquettes, Tomato Chutney 7.25

## EITHER/OR

Starter/Main

Spring Vegetable Carnaroli Risotto, Seeded Gran Moravia Crisp 7.00 / 13.50

Free-range Ham Hock, Baby Spinach & Potato Hash, Poached Egg 7.50 / 14.50

King Prawn, Fresh Chilli & Cherry Tomato Linguine 7.50 / 13.75

Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75

*Add Chicken, Grilled Halloumi or Poached Salmon 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

Roasted Salmon Fillet Niçoise Salad 16.25

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

Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50

Feta, Spinach & Red Pepper Tart, Carrot, Orange & Avocado Salad 13.75

Cornish Rack of Lamb, Dauphinoise Potatoes, Purple Sprouting Broccoli, Madeira Jus 22.50

Beer-battered Fish & Chips, Peas & Tartare Sauce 13.75

Slow-roasted Pork, Chorizo & Savoy Cabbage, Apple Sauce, Cider Jus 16.50

What's the Fish – See Blackboard

## GRILL

Aubrey's Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50

28 Day Dry-aged 8oz Rump Cap Steak 21.75

28 Day Dry-aged 10oz Rib Eye Steak 27.75

28 Day Dry-aged 8oz Sirloin Steak 25.00

*All Steaks served with Rocket, Chips, Slow-roasted Plum Tomato & 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

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

Carrot & Chickpea Salad, Harissa Dressing 3.75    Spring Greens & Peas 2.50    Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75

Beer-battered Onion Rings 3.50

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

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.

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

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