LUNCH 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

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

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

FISH BOARD 15.25

Shell on Prawns & Garlic Mayonnaise
Severn & Wye Smoked Salmon, Brown Bread & Butter
Taramasalata & Croûtes
Fish Goujons & Lemon Mayonnaise

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Either/Ors & Classics for 15.75

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 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.

CLASSICS

Ploughman's Lunch - Maple-cured Gammon, Wookey Hole Cheddar, Cherry Tomatoes, Chutney & Mini Bloomer 13.75

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

Goats' Cheese, Red Onion & Cherry Tomato Tart, Summer Salad & New Potatoes 12.75

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

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50

Add Bacon or Mushroom 1.75

MAINS

Pan-fried Native Scallops & King Prawns, Red Pepper & Sun-dried Tomato Risotto 19.50
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Cauliflower, Pineapple & Red Lentil Curry, Grilled Flat Bread & Mint Yoghurt 13.50
Slow & Low BBO Pork Hock, Fennel, Radish & Carrot Slaw, Skinny Fries 16.50
Herb-crusted Hake Fillet, Provençale Vegetables, Rocket & Balsamic Salad 16.75
28 Day Dry-aged 10oz Flat Iron Steak 24.50

28 Day Dry-aged 1002 Flat Iron Steak 24.50 28 Day Dry-aged 8oz Rump Cap Steak 19.75

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

SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 13.00
Warm Fish Goujons, Lettuce & Tartare Sauce Roll, with Chips or Soup 8.75
Cheddar & Chutney Sandwich, with Chips or Soup 7.75

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

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