

AUTUMN AT THE DUKE OF WELLINGTON

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises. We always serve the good stuff because it's what we want to eat ourselves.

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
Cured-salmon Goujons, Sesame Miso Dip
Air-dried Dorset Pork & Pickles

VEGGIE BOARD 15.25

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

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.50

Celery & Apple Soup, Walnut Cream 5.75

Air-dried Dorset Pork, Celeriac & Apple Salad, Apple Dressing 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 & Wild Rice Salad, Orange & Shallot Dressing 7.00 / 13.50

Add Free-range Chicken 2.50 or Feta 2.00

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

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 Sea Trout, Clam, Bacon & Herb Chowder 17.50

Mushroom & Leek Risotto, Toasted Seeds, Gran Moravia Crisp 13.75

Slow & Low Pork Belly, Parsnip & Celeriac Mash, Cavolo Nero, Apple Sauce 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

Aubrey Allen
The Chef's Butcher

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.

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

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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.

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.