

WINTER AT

THE DUKE OF WELLINGTON

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 8.75 *Marilyn Monroe's favourite, served at the Oscars.*

Aperol Spritz 8.00

A simple mix of Aperol, Prosecco & soda. Perfect pre-dinner.

Kir Royale 9.25

Champagne Piper-Heidsieck & British blackcurrant liqueur.

BREAD & OLIVES

Warm Mini Bloomer & Garlic Butter 3.50 Campagnola Olives 3.00 Artisan Breads & Butters 4.50

DELI PLATES

CHOOSE ANY THREE FOR 12.00

Buttermilk Chicken & Chipotle Mayo 4.75

Halloumi Fries & Bloody Mary Ketchup 4.50

Dorset Charcuterie & Cornichons 4.00

Whitebait & Aioli 4.50

Tomato Houmous, Dukkah & Toasted Pitta 4.00

Beetroot Falafel & Coconut Yoghurt 4.50

Severn & Wye Smoked Salmon, Brown Bread & Capers 4.75

Honey & Mustard Chipolatas 4.00

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Leek & Baked Potato Soup, Crème Fraîche 6.00
Chorizo Scotch Egg, Aioli 8.00
Potted Native Crab, Toasted Sourdough 9.00
Crispy Pig Cheeks, Apple, Celeriac & Walnut Salad,
Mustard Dressing 7.50
Figs, Burrata & Rocket Salad, Toasted Seeds
& Balsamic Glaze 7.25
Creamy Garlic Mushrooms on Sourdough Toast 7.25
Seared Native Scallops, Black Pudding & Curried Cauliflower,
Pear Salsa & Crispy Bacon 12.00

EITHER / OR

Bang Bang Chicken, Cucumber & Peanut Salad, Sesame 8.00 / 15.50 Poached & Smoked Salmon Fishcake, Wilted Spinach & Lemon Butter Sauce 7.50 / 14.50 Warm Salad of Balsamic-roasted Peppers & Fennel, Avocado, Tomato & Lentils, Maple Dressing 6.00 / 11.50 Add Free-range Chicken or Grilled Halloumi 2.50

Free-range Chicken Milanese, Garlic & Sage Butter,

MAINS

Skinny Fries or Green Salad 16.00 Pan-fried Chalk Steam Trout, Thyme-roasted Beetroot, Kale & Chive Butter Sauce 17.50 28 Day Dry-aged Rump Cap Steak, Chips & Béarnaise 19.75 Sumac-roasted Cauliflower, Chickpea Tabbouleh & Tahini 13.75 14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Jus 15.00 Surrey Venison, Dauphinoise Potatoes, Chantenay Carrots, Sautéed Mushrooms & Jus 22.00 Grilled Calves Liver, Smoked Bacon, Kale & Mash 16.50 Sri Lankan Sweet Potato & Cashew Curry, Chapati, Lime Pickle & Coconut Sambal 14.75 28 Day Dry-aged Rib Eye Steak, Thick-cut Chips 27.50 Add Béarnaise or Peppercorn Sauce Pan-fried Glitne Halibut, Clam & Pancetta Chowder, Crab Tartare 21.50 Free-range Coq Au Vin & Seasonal Greens 14.50 Aubrey's Steak Burger, Cheddar Cheese, Burger Relish & Fries 14.25 Add Free-range Bacon, Mushroom or Onion Rings 2.00

SIDES

Thick-cut Chips or Skinny Fries 4.00
Green Salad & Soft Herbs, Avocado Dressing 3.75
Honey & Thyme Roasted Roots 3.75
Buttered New Potatoes or Creamed Mash 3.75
Seasonal Greens 3.75
Beer-Battered Onion Rings 3.75
Hispi Cabbage Wedge, Smoked Bacon Crumb & Chives 3.75
Halloumi Fries & Bloody Mary Ketchup 4.50

CHEESE

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits

Choose from:

Gillot Camembert

Ashlynn Goats

Winterdale Cheddar

Beauvale Blue

All four cheeses 10.50 Any three cheeses 7.75 A single smidgen of cheese 3.75

PUDS

Warm Chocolate Fondant,
Honeycomb Ice Cream & Chocolate Sauce 7.25

Vanilla Crème Brûlée & Shortbread 6.50

Warm Pistachio & Raspberry Bakewell Tart, Clotted Cream 6.75

Apple Tarte Tatin & Vanilla Ice Cream 7.00

Lemon Cheesecake & Blueberry Compote 6.75

Blackberry & Sherry Trifle 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,
Lemon or Blackcurrant Sorbet)

Mini Pud of the Day or Single Smidgen of Cheese & your choice
of Coffee or Tea 5.75



