

# THE DUKE of WELLINGTON TAKEAWAY



Takeaway Dishes – all served ready to eat

## Deli

Freshly Baked Bread & Garlic Butter 2.75
Tomato Hummous, Baked Chickpeas & Flat Bread 3.25
Nocerella, Gaeta & Cerignola Olives 3.00
Poached & Smoked Salmon Cocktail, Crushed Avocado & Crab Mayonnaise 7.00
Whole Baked Camembert, Garlic & Rosemary, Focaccia 7.00

## **Mains**

Half Flat Iron Chicken, Lemon Aioli & Chips 12.00
Sri Lankan Sweet Potato & Chickpea Curry, Basmati Rice & Chapati 11.00
Steak Burger, Cheddar, Pickles, Relish & Chips 11.00
Free-range Chicken Caesar Salad, Parmesan, Anchovies & Croutons 9.00
Battered Cod & Chips, Mushy Peas & Tartare Sauce 11.00
Hot & Sour Salad – Carrot, Kohlrabi, Chilli, Coriander, Peanuts & Sesame 9.00

\*\*Add Crispy Duck 2.75\*\*
Chicken & Ham Pie, Mash, Buttered Cabbage & Roast Chicken Gravy 10.00

## **Sides**

Thick-cut Chips 3.00 Green Salad, Soft Herbs & Avocado Dressing 2.75 Onion Rings 3.00 Halloumi Fries, Bloody Mary Ketchup 3.50

# **Puddings**

Apple Tarte Tatin 3.00 Chocolate Cheesecake 3.00 Chocolate Fondant 3.00

All order must be placed online at <a href="www.yourhub.pub/shop">www.yourhub.pub/shop</a>
Children are heartily welcome and we're happy to make them simplified versions of our dishes, or half portions at half price. Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from. If you want to know more about how our dishes are cooked or prepared, please talk to us.









# Sunday Lunch – Finish at Home

Saturday Collection only – serves up to four

Whole Free-range Chicken cooked with Thyme, Butter & Seasalt 32.50 Beef Sirloin Joint cooked with Butter, Seasalt & Cracked Pepper 55.00 With Roast Potatoes, Honey-roast Roots, Green Vegetables, Gravy & Yorkshire Puds

### Add

Cauliflower Cheese 3.00 Chocolate Fondant 3.00 Apple Crumble for four 10.00 Bottle of Wine from our Cellar 12.00

**Good Stuff Boxes** 

Coming Soon





# THE DUKE of WELLINGTON CELLAR



Sample menu. Visit our order page for our full stock

## White Wine

Chenin Blanc, After The Clouds 8.00

An adventure for us – working with Cape winemakers to blend a white exclusively for our guests

Sauvignon Blanc, Sileni Estate, Marlborough 10.50 Grapefruit aromas, lively fruit & great balance

Gavi di Gavi, Terre Antiche, Piemonte 13.00 Delicious Gavi – a lovely classy white from La Giustiniana, one of the best estates

Picpoul de Pinet, Carte Noire, L'Ormarine 9.50 Zesty, tangy white from the Midi – good on its own or with seafood

Lugana, Cà dei Frati, I Frati, Veneto 18.50 Lovely, full-flavoured white from beside Lake Garda – dry, rich & crisp. Lush bottle too

Mâcon-Charnay-les-Macon, Genetie, Burgundy, France 11.50 Classic French Chardonnay – rounded, citrus, apricot & honey

## **Red Wine**

Merlot, Ladera Verde, Valle Central 8.00 Very quaffable everyday Merlot – typically smooth & gentle

Rioja Vega, Crianza, Rioja 10.00 Fresh, organic Rioja – a mouthful of blackcurrants & vanilla with a twist of pepper

Côtes du Rhône Villages, Les Coteaux, Boutinot France 10.00

Berry aromas, brambly fruit & lovely sweet spice make this a stalwart of our list

Malbec, Tanners, Mendoza 9.00

Big, ruby red, full of fruit and dark swirling Malbec character – great with steak and friends

Primitivo, A Mano, Puglia 11.50

Made using the best grapes from very old vines - rich, intense & marvellously fruity





# THE DUKE of WELLINGTON CELLAR



 $Sample\ menu-see\ online\ for\ what\ we\ have\ available$ 

## Rosé Wine

Whole Bunch Rosé, False Bay, Coastal Region 8.00
Pale, spicy blend of Cinsault & Mourvèdre, lovely with garlic prawns or on its own.

Château du Galoupet 2018, Cru Classé, Provence 17.50 Our all-time favourite top quality rosé – its only fault is that it disappears too fast

Pinot Grigio Rosé, Terrazze delle Luna 9.00 Pinot Grigio rosé comes of age – pale, delicious & a gold medal winner

## **Fizz**

Prosecco Spumante Extra Dry DOC, Ca' di Alte 11.00 Nice quality Prosecco – lively bubbles, hints of apple & a creamy texture

Crémant de Bourgogne Brut, No.21, J-C Boisset 17.50 Made by the Champagne method, and very much in the style—just sans the price-tag

Veuve Clicquot Yellow Label, NV, Champagne 55.00 Wonderfully familiar bottle that makes any party go with a swing

Champagne Piper-Heidsieck Cuvée Brut NV 32.00

Marilyn Monroe's favourite, served at the Oscars. Triple gold medal-winner. Grand

