

# SUNDAY BEST AT THE DUKE OF WELLINGTON

We are serious about Sunday roasts, which is why you'll find at least three choices on our menu every week. Settle in for top-quality beef from Aubrey Allen, Jimmy Butler's free-range pork, or our delicious vegetarian wellington with all the glorious trimmings.

It's an age-old favourite for a reason. Long may it reign.

## SMALL PLATES

- Warm Ciabatta & Garlic Butter 4.50 v Halloumi Fries & Bloody Mary Ketchup 5.75 v  
Jimmy Butler's Honey Mustard Chipolatas, Spring Onions & Crispy Shallots 4.95  
Nocerella, Gaeta & Cerignola Olives 3.75 🥑 Rosemary & Garlic-studded Camembert, Ciabatta Croûtes 8.75 v

## STARTERS

- Goats' Cheese Croustillant, Fresh Figs & Honey 8.50 v  
Blythburgh Ham Scrumpet, English Mustard Mayonnaise 8.00  
Tempura Prawns, Chilli, Ginger & Sesame Dressing 9.00  
Today's Autumn Soup, Ciabatta 6.25 v  
Pan-fried Native Scallops, Puréed Cauliflower & Sherry-soaked Raisins 12.25

## SUNDAY ROASTS

*All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy*

- Aubrey's Dry-aged Rump of Beef 17.50  
Jimmy Butler's Free-range Pork & Crackling 16.75  
Roast of the Day - Please Ask  
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 15.50 v

## MAKE THE MOST OF YOUR ROAST

- To Share* - Free-range Pork & Sage Stuffing 3.75 | Cauliflower Cheese 4.50 v

## MAINS

- Aubrey Allen's 12oz Sirloin on the Bone, Chips & Rocket 28.00  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.50  
Dirty Vegan Burger, Marmite Onions, Smoked Cheese, Tomato Relish & Fries 15.00 🥑  
Roast Cod Fillet, Brown Shrimps, Pea Purée & Cucumber 22.50  
Moroccan-baked Beetroot & Lentil Salad, Hazelnuts, Coriander & Mint, Yoghurt Dressing & Dukkah 13.00 🥑  
*Add Honey & Mustard Pork 3.50 or Halloumi Croutons 2.50 v*

## SIDES

- Thick-cut Chips or Skinny Fries 4.00 🥑 Sweetcorn Mac & Cheese 3.25 v  
Onion Rings 3.95 v Braised Red Cabbage 4.00 🥑

## PUDS & BRITISH CHEESES

- Apple & Blackberry Crumble & Custard - Served at the Table 6.25 v  
Warm Chocolate Fondant, Crème Fraîche & Pistachio Crumb 8.00 v  
Mascarpone Cheesecake, Totally Tropical Fruit 7.50 v  
Apple Tarte Tatin, Vanilla Ice Cream 7.00 🥑  
Crème Brûlée, Shortbread 6.50 v  
Amarena Cherry Bakewell Tart, Yoghurt Ice Cream 7.50 v  
Salcombe Dairy Ice Creams & Sorbets 6.00 v

*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb, Blackcurrant or Raspberry Sorbet)*

Our British cheeses change with the season & are all served ripe & ready, with Chutney, Apple & Peter's Yard Crackers.

Baron Bigod | Blanche v | Maida Vale v | Rutland Red v | Beauvale

All five cheeses 12.75 | Any three cheeses 7.50 | A single smidgen of cheese 4.00

Mini Pud - Chocolate Brownie or Single Smidgen of Cheese & your choice of Coffee or Tea 6.25

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v Vegetarian dishes 🥑 Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team. A 25p contribution from every salad goes to Peach Foundation, which raises funds to support good causes in our local communities. Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, we cannot guarantee any dish to be totally free from allergens.