

# Duke of Wellington

## Bronze & Silver Menu

Please choose one option for each course

### Starters

**Roasted Cherry Vine Tomato Velouté**, thyme and garlic oil

**Smoked Mackerel rillette**, pickled cucumber, melba toast & wasabi cream

**Duck Liver Parfait**, fig chutney, toasted sough dough

**Beetroot carpaccio**, caramelized goats' cheese, spiced pine nuts, rocket

### Main Courses

**12 Hour Slow Roasted Pork Belly, Sage & Onion Stuffing**

**28 Day Aged Treacle Cured Sirloin of Beef**

**Roasted Cornfed Chicken Breast, Sage & Onion Stuffing**

All served with roast potatoes, seasonal vegetables, homemade gravy & Yorkshire pudding

### Desserts

**Triple Chocolate brownie**, vanilla ice cream

**Sticky toffee pudding**, caramel sauce vanilla ice cream

**Traditional Eton mess**, mixed berries

**Raspberry Bakewell tart**, clotted cream ice cream

Please note: the menu is subject to change upon products availability & seasons. Our dishes may contain nuts & other allergens, so please let us know if you have any allergies when pre-ordering. Fish may contain bones & desserts will contain calories.