



STARTERS

Chicken liver parfait,
winter pickles, quince jelly

Pork, fennel seed,
cranberry & tarragon rillettes,
winter pickles

Quinoa, beetroot, avocado,
Brussel tops, watercress &
pumpkin seed salad (v) (gf)

Butternut squash, orange &
chestnut soup (v)

Severn & Wye smoked salmon,
pickled cucumber, shallots,
capers, lemon

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops, chestnuts

Hampshire venison, chestnut,
port & bay leaf suet pudding,
celeriac purée, Brussel tops

Beetroot,
fennel & mixed nut roast, Bloody
Mary sauce, Jerusalem artichokes,
olive oil roast potatoes (v) (gf)

Pan roasted salmon, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Spiced cider braised pork belly,
Bramley apple purée,
red cabbage & cranberries

PUDDINGS

Blue Monday cheese,
quince jelly, celery,
seeded crackers

Whisky treacle tart,
clotted cream

Christmas pudding,
brandy butter ice cream

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

Bramley apple &
cranberry crumble, custard

2 courses £29 courses £35

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more. (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

The Duke of Wellington, 179 Portobello Road, London, W11 2ED T. 020 7727 6727 E. dukeofwellington@youngs.co.uk

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f TheDukeofWellington **t** @TheDukeW11 **@** @dukeofwellingtonportobello