

# THE WELLINGTON ARMS

*Enjoy the cosy embrace of winter with our carefully curated a la carte menu. As the nights draw in, our dishes take a heartier turn, featuring the best of the season's bounty sourced from carefully selected local producers. Pull up a chair and enjoy a glass of something delicious while our chefs showcase our commitment to the best British suppliers.*

## WINTER MENU

*Monday to Friday 12pm – 9.30pm*

*Saturday 3pm – 9:30pm*

### To Nibble

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| <b>Pitted Nocellara olives</b> , served on crushed ice (ve) (gf)   | 3.95 |
| <b>Chorizo spiced pork scratchings</b> (gf)  | 4.5  |
| <b>Freshly baked ancient grain sourdough</b> , marmite butter (v) (**)                                     | 5.95 |
| <b>Grilled flatbread</b> , goat's cheese and sumac whip, green figs, sumac onions, pumpkin seed dukkah (v) | 6.25 |

### Starters

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| <b>Bang-bang cauliflower</b> , Sriracha and sesame mayo, coriander shoots and fresh mint (ve) (gf) <i>upgrade to crispy battered tiger prawns for 2.5 (gf)</i> | 5.95  |
| <b>Roasted parsnip soup</b> , Café de Paris cream, parsnip crisps (**) (*gf)   | 6.95  |
| <b>Oxford blue and endive salad</b> , crisp apple, pumpkin seed dukkah, watercress shoots, mustard vinaigrette (v) (gf)  | 7.5   |
| <b>Smoked haddock croquette</b> , smoked pumpkin puree, rosemary pesto, freshly grated Parmesan (gf)   | 7.95  |
| <b>Whipped wild mushroom parfait</b> , grilled garlic and herb sourdough, pickled enoki mushrooms, porcini crumb (ve) (*gf)                                    | 8.95  |
| <b>Dry aged beef Scotch Egg</b> , St. Ewe rich yolk egg, steak tartare dressing (*gf)  | 9.5   |
| <b>Miso glazed crispy beef salad</b> , fragrant rice noodle salad, fermented red chilli, toasted sesame seeds, crispy onions (**)                              | 9.95  |
| <b>Bloody Mary prawn cocktail</b> , poached tiger prawns, Bloody Mary Marie Rose, Gem lettuce, avocado and cucumber, spiced seaweed crumb                      | 10.5  |
| <b>Twice baked cheddar soufflé</b> , truffle mornay, crispy leeks (v)  | 10.95 |

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (\*GF) = Can be adapted to Gluten Free on request  
(\*\*) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.

## Mains

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|--|-------|
| <b>Caramelised onion tatin</b> , puff pastry, goat's cheese, endive, shallots, balsamic pearls (v)   | 15.5  |
| <b>Roasted woodland mushroom risotto</b> , porcini crumb, rosemary pesto, freshly grated Parmesan (v) (**) (gf) <i>add grilled chorizo 2.95 (gf)</i>                 | 16.5  |
| <b>Confit belly of English pork</b> , crispy pressed potato terrine, smoked pumpkin puree, Clonakilty black pudding crumb, chicken and Madeira jus (*gf)             | 16.95 |
| <b>Grosvenor house burgers</b> , served in a toasted brioche bun, Romaine lettuce, crispy onions and skin on fries <i>upgrade to triple cooked chunky chips 1.00</i> |       |
| Dry aged steak burger, <i>add smoked Applewood cheese 1.00, add bone marrow melt 2.5 (*gf)</i>   | 16.5  |
| Buttermilk chicken burger, coronation slaw, mango chutney, <i>add crispy onion bhaji 1.5 (*gf)</i>   | 17.5  |
| Plant based mushroom burger, smoked vegan cheese (ve)  | 17.5  |
| <b>Venison cottage pie</b> , rich braised venison shoulder, smoked bacon, charred Savoy cabbage, sage, juniper (*gf)   | 16.95 |
| <b>'Nduja chicken</b> , sourdough bruschetta, charred heritage tomato, Bocconcini, fiery tomato, basil and mascarpone sauce (*gf)                                    | 17.5  |
| <b>9oz crisp battered haddock and chips</b> , triple cooked beef fat chips, braised marrowfat peas, homemade tartare sauce, fresh lemon (gf)                         | 18.5  |
| <b>Chicken and ham pie</b> , hand pressed pastry, buttered mash, beef fat roasted carrots  | 18.95 |
| <b>Monkfish thermidor</b> , lobster mornay, Parmesan crumb, sauteed potatoes (gf)  | 19.5  |
| <b>Traditional Malay style beef rendang</b> , sticky jasmine rice, toasted coconut, fragrant pickled chilli and cucumber salad (gf)                                  | 21.5  |
| <b>Seared 8oz flat iron steak</b> , miso glazed King Oyster mushroom, beersamic dressed baby watercress, peppercorn sauce, beef dripping skin on fries (*gf)         | 23.95 |

## Sauces

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|-------------------------------------|-----|
| <b>Chicken and Madeira jus</b> (gf) | 1.5 |
| <b>Triple peppercorn sauce</b> (gf) | 2   |
| <b>Rosemary pesto</b> (v) (gf)      | 2.5 |
| <b>Chervil hollandaise</b> (v) (gf) | 2.5 |
| <b>Bone marrow butter</b> (gf)      | 2.5 |

## Sides

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| <b>Star anise and beef fat roasted carrots</b> , rosemary pesto (gf)             | 3.5  |
| <b>Beef dripping skin-on-fries</b> , rosemary and thyme sea salt (**) (gf)       | 3.75 |
| <b>Rocket and Parmesan salad</b> , beersamic dressing (v)                        | 4.25 |
| <b>Mulled wine braised red cabbage</b> , pickled apple (ve) (gf)                 | 4.5  |
| <b>Triple cooked beef dripping chips</b> , rosemary and thyme sea salt (gf)      | 4.5  |
| <b>Cauliflower cheese</b> , mature cheddar and truffle sauce, Parmesan crumb (v) | 4.5  |
| <b>Half buttered Savoy cabbage</b> , crispy streaky bacon, truffle mornay        | 6.95 |

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