

# THE WELLINGTON ARMS

## FIXED PRICE MENU

Monday to Thursday 12pm - 3pm / 5pm - 6pm

Friday 12pm - 6pm

2 courses 16.95 | 3 courses 20.95

### To Start

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**Crushed avocado bruschetta**, toasted sourdough, heritage tomatoes, tarragon vinegarette, Bocconcini pearls, lovage pesto (v) (\*\*) (\*gf)

**Duck liver parfait**, confit onion and sherry marmalade, spiced onion crumb and toasted brioche

**Bang-Bang prawns**, Sriracha and sesame mayo, coriander shoots and fresh mint (gf)

**Leek, potato and summer herb soup**, lovage pesto, crème fraiche (v) (\*gf)

### Main Event

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**8oz flat iron steak**, skin on fries, triple peppercorn sauce and watercress (gf)  
*+ 5.00 supplement*

**Milk fed calves liver**, buttered mash, charred hispi cabbage, confit onion and madeira jus (gf)

**Cornish crab and crème fraiche risotto**, rocket salad, freshly grated Parmesan, herb dressing (gf)

**Chicken Milanese**, fiery tomato and 'nduja sauce, skin on fries, freshly grated Parmesan (gf)

**Miso glazed aubergine**, sesame pak choi, spiced chickpeas (ve) (gf)

### Dessert

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**Blackberry fool**, Chantilly cream, blackberry and gin coulis, ginger crumb (v)

**Oxford blue cheese**, artisan crackers, confit onion and sherry marmalade, watercress (v) (\*gf)

**Dark chocolate mousse**, salted caramel ice cream, miso caramel sauce, honeycomb (v) (gf)

(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.

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## Add Perfect Sides

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**Star anise and beef fat  
roasted carrots**, lovage pesto  
3.50

**Skin on fries**, rosemary and  
thyme sea salt (\*\*) 3.75

**Rocket and Parmesan salad**,  
beersamic dressing (v) 4.5

**Charred hispi cabbage**,  
summer vegetables, miso  
butter, spiced seaweed  
crumb (v) (\*\*) 4.50

**Heritage tomato salad**,  
sumac onions, baby basil  
and Cornish sea salt (ve)  
4.50

**Triple cooked chips**,  
rosemary and thyme sea salt  
(\*\*) 4.50

## FROM THE BAR

### Bar Favourites 4.9

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Cornish Orchards Cider

Grolsch

Local Real Ale

Macabeo Finca Valero (125ml White)

Tempranillo Finca Valero (125ml Red)

### Connoisseur's Selection 9.9

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Azure Rose Mirabeau (175ml Rosé)

Sauvignon Blanc Touraine (250ml White)

Catena Malbec (250ml Red)

Double Tanqueray G&T

Royal Elderflower

Cosmopolitan

Espresso Martini

Mojito

### Sommelier's Choice Wine of The Month 19.9

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Macabeo Finca Valero (White)

Tempranillo Finca Valero (Red)

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