

More than a restaurant and a bar, it's a lounge, your lounge with some sumptuous accommodation thrown in just for fun!

Set on The Duke of Wellington's Estate, between the working arable fields of Hampshire & Berkshire, we aim to bring comfortable style, award winning classic and local foods with a twist and a sense of country chic that we couldn't be more proud of.

Upon entering, our relaxed style of service will be second to none with possibly a little cheeky giggle raised at the table to aid digestion!

Come and relax in front of our log burner, kick off your wellies or put down your briefcase, our fresh, locally sourced menu, ales and ambience will certainly do the rest.

With mouth-watering mains such as our 21 day aged 8oz Fillet of Beef, or our fresh Cod, Chips & Mushy Peas there is always plenty to choose from.

And after that, if you still have a little room for a 'treat' our homemade Sticky Toffee Pudding is to die for! We also offer a selection of cheeses from *The Wellington Farm Shop* perfect with Taylor's Fine 10 year Vintage Port at your request!

Whatever you decide to eat whilst you are with us, we are confident that your only regret will be that you hadn't discovered us sooner!

Whilst attempting to use as many fresh local ingredients as possible, we also care for our environment. Over 85% of our waste is recycled, we no longer serve plastic straws and we even encourage our team to car share or walk to us. Whilst we may not save the world we feel we can certainly do a little to help!

We hope you fall in love with The Iron Duke just as much as we have.



THE IRON DUKE

Stratfield Saye

Starters & Nibbles

Homemade Caramelised Red Onion Sharing Loaf £9

Marinated Campagnola Green Olives £5

Box Baked Camembert infused with garlic & thyme, served with toast & salad leaves £15

Homemade Chicken Liver Pâté, served with butter, toast and salad leaves £10

Whitebait, lightly fried; lemon wedge and tartare Sauce £8

Scottish Oak Smoked Salmon with capers, lemon & brown bread £12

Seasonal Soup £6

Sides

Skin on Rustic Chips £4

Buttered New Potatoes £4

Skinny Fries £4

Creamy Mashed Potato £4

Seasonal Vegetables of the day £4

Salad Bowl £4



The Main Event

Hampshire Hog 'n' Herb Sausages with creamy mashed potato and gravy £15

Hand Battered Cod & chips; mushy peas, tartare sauce £17

Halloumi Burger grilled, with roasted peppers, tomato, lettuce & fries £15

Fish Pie topped with mashed potato and parmesan £17

Game Hot Pot with homemade bread £17

Lambs Liver with crispy Bacon, creamy mashed potato and red onion gravy £15

Smoked Haddock & Salmon Fishcakes, with a melting cheddar centre on a bed of salad £16

Homemade Beef Burger, served in a glazed bun with lettuce, tomato, fries and relish £16
Add Cheddar, Mushroom, Stilton or Crispy Bacon for £1.35

Wholewheat Spaghetti & Avocado, with cherry tomatoes, sweetcorn & vegan parmesan £15

21 day aged 8oz Fillet of Beef, rustic chips, salad leaves, grilled tomato & mushroom £27
Add a creamy Peppercorn or Stilton sauce for £3

The Beef Wellington; 8oz fillet together with pâté, wrapped in puff pastry, served with new potatoes and a rocket, parmesan and horseradish garnish £29

Please just let us know if you have a smaller appetite and most meals can be adapted.

We are a small team, all our food is cooked to order and well worth your patience

All weights are approximate before cooking, please let us know if you have any allergies, nuts are present in our Kitchen.

Treats

Homemade Sticky Toffee pudding with salted caramel sauce & vanilla ice cream £7

The Iron Duke's Cheeseboard;

three specially selected cheeses with celery, sweet pickle, crackers and butter £12

Why not combine your cheese selection with...

Taylor's Fine Vintage 10 year old Port £5

Apple & Blackberry Crumble with custard £7

Baileys Pannacotta £7

Jude's Hampshire Ice Cream (10% of Jude's Profits go to charity) £2 per scoop

Dark Chocolate Mousse with very vanilla ice cream £7



Finish with one of our selections of Fresh Coffee, English Breakfast or Herbal Teas

Dessert Wine - *Sauternes, Chateau Jany, Bordeaux* £7.95

Treat yourself to a Liqueur Coffee of your choice...

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Our Suppliers include; The Wellington Farm Shop, Graves Butchers, D.W.E LEGG & SON Fruit & Vegetables, Bramley Bakery,

Jude's Hampshire Ice Cream & M & J Fresh Seafood

We recycle 85% of our waste using Biffa Waste Services & our linen company Petersfield have been awarded a Carbon Trust Water Standard

List of allergens for each menu item are available on request - Please speak to a member of our team.