



# THE DUKE OF WELLINGTON

## WINTER PUDDINGS

Warm Chocolate Fondant, Honeycomb Ice Cream & Chocolate Sauce 7.25

Vanilla Crème Brûlée & Shortbread 6.50

Warm Pistachio & Raspberry Bakewell Tart & Clotted Cream 6.75

Apple Tarte Tatin & Vanilla Ice Cream 7.00

Lemon Cheesecake & Blueberry Compote 6.75

Blackberry & Sherry Trifle 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75  
(Madagascan Vanilla, Chocolate, Strawberry or Salted Caramel,  
Lemon or Blackcurrant Sorbet)

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## TOUCH OF SWEETNESS

Mini-pud of the Day or Single Smidgen of Cheese & your choice of Coffee or Tea 5.75

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## WINTER CHEESES

Our cheeses change with the season & are all served ripe and ready with chutney, apple & water biscuits.

### ASHLYNN GOATS'

Lovely citrusy new goats' cheese. Brilliant white, with an edible ash rind. (Vegetarian)

### BEAUVALE BLUE

The famous Stilton-maker, Cropwell Bishop, has branched out with this English version of a Gorgonzola-style blue. Soft, creamy, intensely sweet & savoury. Cries out for a glass of port or sweet dessert wine.

**All four cheeses 10.50**

**Any three cheeses 7.75**

**A single smidgen of cheese 3.75**

### GILLOT CAMEMBERT

Exceptional cheese made from raw cows' milk to a 1912 recipe. Moulded with a ladle by one of the last traditional Camembert makers. Creamy, oozy, delicious.

### WINTERDALE CHEDDAR

Hand-made in Kent, this award-winning unpasteurised cheese is clean and nutty with a long-lasting tang. A great alternative to cheddar and Britain's first carbon neutrally produced and delivered cheese. (Vegetarian)

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.





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## ONE LAST GLASS

- Espresso Martini 8.25
  - Diplomatico Reserva Exclusiva Rum 4.80
  - Ron Aguere Caramel Rum 3.40
  - Lazzaroni Amaretto 3.40
  - Château du Tarriquet, Bas Armagnac, VSOP 4.25
  - Remy Martin VSOP 4.25
  - Hennessy XO 9.80
  - Woodford Reserve 4.50
  - Patrón XO Café 4.25
  - Limoncello Qualitá BT Superiore 5.20 / 50ml
  - Paso-Vermu Red Vermouth 4.30 / 50ml
  - Cotswolds Cream Liqueur 5.50 / 50ml
  - Tanners LBV Port (Churchill Graham) 5.25 / 75ml
  - Sandeman's 20 Year Old Tawny 9.25 / 75ml
- All served as 25ml measure unless otherwise stated.

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## HOT DRINKS

All our coffees are made with 100% Compañero beans from Union Hand-roasted, and semi-skimmed milk. If you prefer, we can substitute dairy milk for soya or oat milk, add 15p.

- Single Origin Rwandan Filter Coffee 2.40
- Double Espresso, Macchiato 2.60
- Americano 2.85
- Cappuccino, Flat White, Latte 2.95
- Hot Chocolate 2.95
- Luxury Hot Chocolate 3.10
- A Pot of Proper Yorkshire Tea 2.50
- A Pot of Twinings Tea 2.60
- Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai
- Fresh Mint Tea 2.50
- Babyccino 1.20

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MAKING LIFE PEACHY

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