### Desserts

Sticky Toffee Pudding, caramel sauce, dates purée, caramel fudge & vanilla ice cream £7.25 \*V, D, G, E

Pistachio Crème Brûlée, homemade shortbread £7.25 \*E, D, N, G, CGF

Salted Caramel & Chocolate Tart, vegan coconut ice cream & hazelnut brittle £7.25 \*Ve, N, Gf, Df

Vanilla Panna Cotta, fresh strawberry, meringue, strawberry gel & strawberry ice cream £7.25 \*D, E, G, CGF

Apple & Mixed Berry Crumble, custard or ice cream £7.00 \*Gf, D, So \*Or both for £8.50

**Cheese board**, chutney, crackers £8.95 \*V, G, D, Cl

Ice cream & sorbet selection: Vanilla, chocolate, strawberry \*D, So, Gf Raspberry or lemon \*Ve, Gf 1x scoop £1.50, 2x scoop £3.00, 3x scoop £4.50

#### Tea & Coffee

Espresso single £2.80 Espresso double £3.10 Americano £3.20 Cappuccino £3.50 Machiatto £3.20 Latte £3.50 Flat white £3.30 Hot Chocolate £3.80 Pot of tea £3.00

## **Beer & Cider**

**Pump** (Pint/Half) \*G Guest Ale £4.90/£2.55

### Draught Pint/Half) \*G

Estrella Galicia 4.7% £5.80/£3.10 Peroni 5.1% £6.20/£3.30 Amstel 4.1% £5.10/£2.70 Guinness 4.1% £5.80/£3.10 Aspall 4.5% £5.50/£3.00 \*Gf, Ve

### Craft Beer (Pint/Half) \*G

Beavertown Neck Oil (session IPA) 4.3% £6.00/£3.20 Level Head (session IPA) 4.0% £5.70/£3.00 Ice Breaker (pale ale) 4.5% £5.80/£3.10

## Bottles

Budweiser 4.5% £4.45 \*G Corona 4.5% £4.55 \*G Heineken 0% £3.60 \*G Adnam's Ghost Ship 0.5% £4.30 \*G, D Kopparberg 4% £5.00 \*Gf (Strawberry & lime, mixed fruits, raspberry) Kopparberg 0% £4.20 \*Gf (Strawberry & lime, mixed fruits) GF Estrella Galicia 5.5% \*Gf Aspall 5.5% \*Gf, Ve

## Soft Drinks

Draught Coke, Diet Coke, Lemonade Half £2.20 / Pint £4.00 Bottle Coke, Diet Coke, Coke Zero £3.10 Juices 200ml £2.30 (Apple, orange, cranberry, pineapple) Fruit Shoot £2.00 (Orange, apple & Blackcurrant) J2O £3.10 (Orange & passion fruit, apple & raspberry) Elderflower Pressé £3.20 Ginger beer/ale £2.80/£2.80 Tonics £2.80 Red Bull £3.30

# Spirits

Gin (from £3.40) Rum (from £3.40) Vodka (from £3.30) Whiskey (from £3.30) Vermouth £3.30 Brandy (from £3.40) Archers £3.20 Cointreau £3.30 Disaronno £3.30 Jägermeister £3.30 Malibu £3.30 Southern Comfort £3.30 Sherry (from £2.80)

Allergy advice: All our food is prepared fresh in a kitchen where nuts, gluten & other allergens may be present. If you have a food allergy, please let us know before ordering and we will do our best to accommodate them. Please ask your server for our allergen guide lines. Our fish dishes may contain bones. \*CGF: Please let staff know if you require the GF option. Prices are in £ Sterling and are subject to change without prior notification. VAT is included

## **Nibbles & Starters**

Homemade bread, balsamic, basil pesto & rapeseed oil £6.00 \*G, D, N, Su

Chilli marinated olives £5.60 \*Gf, Df, Ve

Garlic bread  $\pounds 5.00 *G$ , Df, Ve with cheese  $\pounds 6.25 *G$ , D, V, CVe

Crab & Crayfish, crab aioli, cucumber ribbons, honey soya gel & focaccia crisp £8.95 \*Cr, So, G, Mu, E, CGF

Roasted chorizo sausage  $\pounds 5.00$  \*Gf, Df

Lamb Shoulder Pressing, parsnip puree, sem-dried tomatoes, pea shoots £8.25 \*Su, D, GF

**Duck & Orange Pate**, caramelised onion chutney, orange gel & toasted focaccia £7.95 \*G, D, CGF

Salt & Pepper Squid, garlic aioli & rocket £7.25 \*Mo, G, Mu, E, So

Red pepper houmous & flat bread  $\pounds 6.25$  \*Ve, S, G, Df, CGF

Mozzarella sticks, sweet chili sauce & rocket £6.80 \*G, D, So, V

**King Prawns:** Breaded butterfly, Thai style and crunchy nacho coated prawns, sesame seaweed salad, mango gel & fresh chilli £8.95 \*G, So, S, Cr

Plant Based Swedish Meatballs, vegan cheese, tomato sauce & artisan bread £7.75 \*Ve, G, CGF

**Soup of the day**, homemade bread & butter £7.50 \*G, D, Cl, V, CGF

**Oven baked camembert**, stuffed with rosemary, garlic, homemade focaccia & onion marmalade £15.50 \*G, D, V, CGF



Duke of Wellington Church Street, Stanwick, NN9 6PS 01933 622 452

# Duke of Wellington Sunday Roasts

Roast 28 days aged treacle cured Sirloin of Beef \*Su £19.75 Roast Belly of Pork, pork & onion stuffing \*G £19.25 Slow Braised Lamb Shank \*Su £19.75 Roast free-range Chicken Breast, pork & onion stuffing \*G £19.00

Mediterranean Vegetable & Basil Tart \*Ve, V, G £17.25

All served with roast potatoes, seasonal vegetables, Yorkshire pudding & gravy \*D, G, E, So

Cauliflower cheese £4.75 \*D, G

Allergen key: Cl: Celery, Cr: Crustaceans, D: Dairy, DF: Dairy Free E: Eggs, F: Fish, G: Gluten, GF: Gluten Free L: Lupin, M: Milk, Mo: Molluscs, Mu: Mustard, N: Nuts, P: Peanuts, S: Sesame Seeds, So: Soy, Su: Sulphur Dioxide, CGF: Can be gluten free, Ve: Vegan, V: Vegetarian

### Mains

Fish & Chips with mashed peas, burnt lemon & tartare sauce £17.25 \*F, E, G, Mu, Df, Su

Burgers; beef, breaded chicken or BBQ pulled pork; bacon, cheddar, lettuce, tomato, mayo, onion chutney & pickles, seeded brioche bun, BBQ pulled pork, chunky chips and coleslaw £17.25 \*G, Su, D, E, S, Mu, CGF

**Grilled Halloumi burger**, red peppers, gherkins, lettuce, tomato, mayo, onion chutney, basil pesto, red beetroot seeded bun & chunky chips £16.25 \*G, D, N, Mu, CGF, V, E

Pan Fried Salmon, chilli, onion & red pepper cous cous, tenderstem broccoli, mussels & herb oil £21.00 \*F, G, Mo, D, CDF

**Cod**, gnocchi, creamy basil pesto sauce, sundried tomato, shaved parmesan & pea shoots £21.50 \*F, D, N, Gf

Sausage & Mash, caramelised onion & sage sausages, mashed potato, seasonal vegetables & gravy £17.25 \*G, D, CDF

#### Homemade Pizzas Margherita

Tomato sauce, mozzarella & cheddar mix, oregano & basil £13.50 \*G, D, V, CVe

Diavolo

Tomato sauce, mozzarella & cheddar mix, spicy beef, pepperoni, mushroom, jalapenos, oregano & chilli oil £15.25 \*G, D

**Three Little Pigs** 

Mozzarella & cheddar mix, pepperoni, sausage, BBQ pulled pork & ranch dressing £15.25 \*G, D, E, So, Su

Pepperoni

Tomato sauce, mozzarella & cheddar mix, pepperoni £14.50 \*G, D

### Chicken Alfredo

Mozzarella & cheddar mix, chicken, bacon & spinach on a homemade Italian Alfredo base £15.25 \*G, D

Capricciosa

Mozzarella & cheddar mix, ham, mushroom & oregano £14.25 \*G, D