

Desserts

Sticky toffee pudding, caramel sauce, dates puree, crispy caramel & vanilla ice cream
6.75 *V, G, D, E

White chocolate cheesecake, raspberry gel, white chocolate shavings, raspberry sorbet
6.75 *D, Su

Triple chocolate brownie,
mint choc chip ice cream 6.75
*E, G, D, So

Blackcurrant mousse, biscuity base,
blackcurrant glaze & vanilla ice cream 6.50
*N, Ve, So, Gf

Cheese board, chutney, crackers 8.50
*V, G, D, Cl, Su

Tea & Coffee

Espresso single 2.50
Espresso double 2.80
Americano 2.90
Cappuccino 3.20
Latte 3.20
Flat white 3.00
Macchiato 2.90
Hot Chocolate 3.50
Pot of tea 2.70
(English or herbal)

Water

Still or sparkling
Small 2.50
Large 4.00

Beer & Cider

Pump (Pint/Half) *G
Guest Ale 4.50/2.30

Draught (Pint/Half) *G
61 Deep 3.8% 4.70/2.45
All Day IPA 4.7% 5.10/2.60
Asahi 5.2% 5.60/2.80
Estrella 4.6% 5.20/2.60
Peroni 5.1% 5.50/2.80
Stella 4% 4.50/2.30
Guinness 4.1% 4.80/2.50
Aspall 5.5% 4.80/2.30 *Gf, Ve

Bottles

Budweiser 4.5% 4.00 *G
Corona 4.5% 4.00 *G
Heineken 0% 3.00 *G
Shipyard low tide 0.5% 4.20 *G, D
Kopparberg 4% 4.50 *Gf
(Strawberry & lime, mixed fruits,
rhubarb, raspberry)
Kopparberg 0% 4.00 *Gf
(Strawberry & lime, mixed fruits)

Soft Drinks

Draught Coke, Diet Coke, Lemonade
Half 2.00 / Pint 3.80
Bottle Coke, Diet Coke, Coke 0 2.90
Juices 200ml 2.20
(Apple, orange, cranberry, pineapple)
Fruit Shoot 2.00
(Orange, apple & Blackcurrant)
J2O 2.80
(Orange & passion fruit, apple & mango,
apple & raspberry)
Big Tom 200ml 2.80
Elderflower Pressé 3.00
Ginger beer/ale 2.50/2.70
Tonics 2.50

Spirits

Gin (from 3.00)
Rum (from 3.00)
Vodka (from 3.00)
Whiskey (from 3.00)
Vermouth 2.80
Brandy (from 3.00)
Archers 2.80
Cointreau 2.90
Disaronno 3.00
Jägermeister 3.00
Sambuca 2.60
Malibu 2.90
Southern Comfort 3.00
Sherry (from 2.50)

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 5.25
*G, D, N, Su

Marinated olives 5.25 *Gf, Df, Ve

Confit garlic bread 4.75 *G, Df, Ve
with cheese 5.00 *G, D, V

Hickory smoked salmon with pickled
shallots, rocket, lemon gel, sour dough
crisp 8.00 *F, G, Su, CGF

Chicken liver parfait with onion chutney,
crispy chicken butter & toasted brioche
7.25 *G, D, E, Su, CGF

Breaded whitebait & confit garlic aioli 5.75
*G, F, E, Df

Prawn gyoza, seaweed slaw,
ponzu dressing 7.25
*Cr, G, S, So, M, Df

Hummus & flat bread 5.75
*Ve, S, G, Df

Mozzarella sticks, sweet chili sauce
& rocket 6.00
*G, E, D, So, V

Soup of the day, homemade bread &
butter 6.50
*G, D, Cl, V, CGF

Oven baked camembert
stuffed with rosemary, garlic, homemade
focaccia & onion marmalade 13.50
*G, D, Su, V, CGF



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

Duke of Wellington Sunday Roasts

Roast corn-fed chicken breast
17.00

Roast 28 days aged treacle cured
sirloin of beef
18.00

Roast belly of pork, sage & onion stuffing
17.00

Slow braised lamb shank
17.75

Butternut squash & lentil Wellington
13.50 *Ve, G, N

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

Cauliflower cheese 3.50 D, G, Mu

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 crushed peas, burnt lemon &
tartare sauce 14.50
*F, E, G, Su, Mu, Df

Burgers; beef or breaded chicken, BBQ pulled
pork, bacon, cheddar, onion chutney & pickles,
brioche bun & chunky chips 15.00
*G, Su, D, E, S, So, CGF

Grilled halloumi burger, red peppers, gherkins,
onion chutney, basil pesto,
black burger bun & chunky chips 12.00
*G, D, N, Su, CGF, V, E

Steak & Ale Pie, mashed potatoes, seasonal
vegetables & gravy 16.00
*G, Su, Cl, E, D

Pan fried sea trout, giant couscous, orange
compressed fennel, oven-dried cherry tomatoes
& basil velouté 16.65
*G, D, Cl, F, Su, N

Pan fried stone bass fillet, sweet & sour peppers,
new potatoes, tender stem broccoli & herb oil
17.50
*F, D, Su, Gf

28 Day Dry-Aged Chargrilled 10oz Ribeye Steak,
chunky chips, flat cap mushroom, sun-blushed
tomatoes, rocket & parmesan salad 28.95 *G, D,
So, CGF

Pizza G, D

Margherita

Tomato sauce, mozzarella,
oregano & basil 11.00 *V

The devil

Tomato sauce, mozzarella, pepperoni, red onions,
nduja sausage, dry chilli & olive oil 13.50

Pepperoni

Tomato sauce, mozzarella, pepperoni 13.00

Chick & pig

BBQ sauce, chicken, bacon, crispy onions,
mozzarella & a drizzle of ranch dressing 13.50 *Cl,
So

Quattro Formaggi (Four Cheese)

Tomato sauce, mozzarella, feta, stilton, parmesan
12.50