

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

Mango & Mascarpone Cheesecake, mango gel, lemon balm, dehydrated mango & mango sorbet £7.25 *D, Su, Gf

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
Machiato £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 £5.00 *G, Df, Ve
with **cheese** £6.25 *G, D, V

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

Roasted chorizo sausage £5.00 *Gf, Df

Venison & Beef Shin Terrine, pickled walnut ketchup,
watercress salad & toasted sourdough
£8.75 *G, N, Df, CGF, CNF

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

Jalapeño houmous & flat bread
£6.25 *Ve, S, G, Df

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

Salmon Gravlax, honey mustard dressing, rocket &
sourdough crisp £8.50 *F, G, Mu, CGF

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

Vegetarian Wellington *Ve, 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 crushed 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, purple sprouting broccoli, mussels & herb
oil £21.00 *F, G, Mo, D, CDF

Skrei 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

Pizza

Margherita

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

The Devil

Tomato sauce, mozzarella & cheddar mix,
pepperoni, red onions, jalapeños, dry chilli & olive
oil £15.00 *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