

Desserts

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

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, CGF, S

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
Machiatio £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, CVe

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

Lamb & mint Kofta, with mint yoghurt, rocket & pitta
bread £7.25 *G, D, Su, CDF

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
£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

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