

The Duchess

- Desserts -

Strawberry panna cotta with honeycomb crunch. **8.50** 526 kcal (may contain milk)

Sticky toffee pudding with banana split ice cream and smoked salted caramel sauce. **7** 981 kcal

Hot fudge brownie sundae. **8** 946 kcal

British summer cheeseboard with red onion chutney, truffle honey and sea salted crackers. **9** 533 kcal

- Dessert Cocktails -

Sicilian Lemon Meringue Martini

Gordon's Sicilian Lemon, vanilla, lemon juice, biscuit, meringue. **10.95**

Roasted Strawberry & Rhubarb Crumble Martini

Smirnoff Vanilla, rhubarb, lemon juice, roasted strawberry, crumble. **10.95**

Grown Ups' Hot Chocolate

Baileys, hot chocolate, cream, marshmallows. **10.95**

- Dessert & Fortified Wine -

La Guita, Manzanilla, Spain

Clean and fresh, with green apple, almond and a tangy saline minerality. 70ml **6.50**

Royal Tokaji Late Harvest, Hungary

Complex and rich, with notes of dried apricots, orange blossom and runny honey. 70ml **9**

Lafage Maury Grenat, France

Full-bodied and rich, with flavours of dried red fruits, chocolate and coffee. 70ml **8**

Quinta do Vallado 10 yr Tawny Port, Portugal

Rich and elegant, with flavours of sweet raisin, mocha chocolate, spice and medjool date. 50ml **7.50**

- Hot Drinks -

Americano. 2.25 132 kcal

Espresso. 2 85 kcal

Double Espresso. 2.35 86 kcal

Latte. 2.35 148 kcal

Cappuccino. 2.35 134 kcal

Flat White. 2.35 163 kcal

Mocha. 2.35 222 kcal

Macchiato. 2.35 95 kcal

English Breakfast. 2 129 kcal

Earl Grey. 2 129 kcal

Green. 2 84 kcal

Peppermint. 2 84 kcal

Chamomile. 2 84 kcal

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please let us know before you order.

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

Information about our ingredients is available on request. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.