

A decorative illustration featuring two thin, vertical stems. The left stem has a small, open flower at the top and a small, closed bud at the bottom. The right stem has a small, open flower at the top and a small, closed bud at the bottom. The stems are positioned on either side of the text.

M E
DESSERTS
N U

The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS

DIETARY NOTES

*[GF] Gluten Free [GFA] Gluten Free Alternative Available
[VE] Vegan [VEA] Vegan available [V] Vegetarian [DF]
Dairy Free [DFA] Dairy Free Available*

Additional allergens on request.



RASPBERRY & LICHEE GIN CHEESECAKE, SHORTBREAD CRUMB,
BLACKCURRANT SORBET, LICHEE LIQUEUR (ve/df/gf) | 9

WARM BRIOCHE BREAD & BUTTER PUDDING, AMARETTO DISSARONNO CUSTARD,
HOME-MADE CANDID ORANGE & CLOVE MARMALADE, TAHITIAN VANILLA PERFUME (v) | 9

SAKURA CHOCOLATE CHERRY TREE, FRUIT OF THE FOREST, EDIBLE DIRT,
70% DARK CHOCOLATE , ROASTED HAZELNUTS (ve/ gf) | 10

HAND-MADE MOCHI, SERVED WITH LOCAL HONEY (ve/gf) | 2 per serving
GREEN TEA
PEANUT

ICE CREAM MOCHI, SERVED WITH LOCAL HONEY (v/gf) | 3 per serving
STRAWBERRY AND CREAM
PISTACHIO
MANGO & PASSION FRUIT

By the glass:

DON PEDRO (gf/vea/dfa) | 8
SOUTH AFRICAN BOOZY ICE CREAM DESSERT & KALUAH

LEMON SORBET AFFOGATO (ve/df/gf) | 8
TWO SCOOPS OF SORBET, COLD LIMONCELLO LIQUEUR SHOT

VANILLA ICE-CREAM AFFOGATO (gf/vea/dfa) | 8
TWO SCOOPS OF VANILLA ICE CREAM, HOT ESPRESSO COFFEE

GELATO & SORBET (vea/gfa) per scoop | 2.95
SALTED CARAMEL, CHOCOLATE, VANILLA, BLACK CURRANT,
SICILIAN LEMON, MANGO, PASSION FRUIT

ENGLISH CHEESE PLATTER

2,3 or 4 English Cheeses | 8.95 | 9.95 | 12.50

SERVED WITH CRACKERS, BUTTER, GRAPES, CELERY,
CHUTNEY, QUINCE AND LOCAL HARVESTED RAW HONEY

Choice of:

BLACK TRUFFLE GODMINSTER, ROSARY NATURAL GOAT CHEESE,
BRIE PLAISIR DE ROY, STILTON COLSTON BASSETT,
DOUBLE GLOUCESTER MATURE CHEDDAR

~ perfect pairing with cheese ~

PORTS & SWEET WINES

TAYLORS LBV, PORTUGAL 100ML | 8

10yr OLD GRAHAMS, PORTUGAL 100ML | 12

BLANDY'S DUKE OF CLARENCE MADEIRA, SPAIN | 100ML 9

FERNANDO DE CASTILLA SHERRY, SPAIN 100ML | 9

MOSCATO PASSITO FORTIFIED WINE, ITALY | 50ML/100ML 7 | 11

HAKUTSURU PLUM WINE 11.5% JAPAN, 50ML/100ML 6.95 | 12.95

SAKE

OZEKI PREMIUM JUNMAI SAKE vol.14.5% (USA) 3.75 | 7.50

SAWANOTSURU SAKE vol.14.5% (JAPAN) 4.5 | 8.50

PREMIUM GINJO SHU AZURE JAPANESE SAKE

made from seawater

vol.16.4% (JAPAN) 7.50 | 15.50

LIQUEURS & SWEET WINE 25ml or 50ml

SICILIAN LIMONCELLO 5 | 9

KAHLUA COLD BREW COFFEE LIQUEUR 3.50 | 6

AMARETTO DISARONNO ALMOND LIQUEUR 4.5 | 8

LYCHEE LIQUEUR 16.5% 3.50 | 7

OUR NESPRESSO COFFEE

"Regular milk & gluten-free oat milk available"

DOUBLE ESPRESSO | 3
AMERICANO WITH HOT OR COLD MILK | 4
FLAT WHITE | 4.50
CAPPUCCINO | 4.50
MOCHA | 4.50
HOT CHOCOLATE | 4.50
LATTE | 4.50
ICED CARAMEL LATTE | 4.95
MATCHA LATTE | 4.95

OUR TEAS

ENGLISH BREAKFAST TEA | 4
EARL GREY | 4
ROIBOS "REDBUSH" (decaf) | 4
CHAMOMILLE (decaf) | 4
PEPPERMINT TEA | 4
SEA DYKE JASMINE TEA (CHINA) | 4
ROSE LYCHEE BLACK TEA (CHINA) | 4
PEACH OOLONG TEA (CHINA) | 4
IMPERIAL CHOICE PREMIUM GREEN TEA (CHINA) | 4.50
SHIZUOKA MATCHA GREEN TEA (JAPAN) | 4.95

OUR INFUSES

DRIED ROSE FLOWER TEA | 4
FRESH GINGER INFUSE | 4
FRESH MINT INFUSE | 4
FRESH ROSEMARY & LEMON | 4
FRESH ORANGE & CLOVE INFUSE | 4

Thank you for dining with us.

- The Duke Hotel -