

A decorative illustration featuring two thin, vertical stems with various botanical elements. The left stem has a large, open flower at the top, a smaller bud below it, and a cluster of small, feathery leaves near the base. The right stem has a small, open flower at the top and a single leaf near the base. The stems are positioned on either side of the central 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.



FROSTED CHOCOLATE TREE, 70% DARK CHOCOLATE TRUNK, MINT CHOCOLATE, SMASHED ITALIAN MERINGUE, CHOCOLATE SOIL, CORNISH CREAM ICE-CREAM, CANDY FLOSS (gf/v) | 12

TRADITIONAL SPOTTED DICK, SERVED WITH TAHITIAN VANILLA CUSTARD (v) | 10

TOFFEE APPLE TART TATIN, SERVED WITH POURING CREAM, CRUMBED PISTACHIO AND A DRIZZLE OF OUR LOCAL RAW HONEY (vea/dfa/gfa) | 10

JAPANESE MOCHI PLATTER, A SELECTION OF SWEET GLUTINOUS RICE DUMPLINGS, LOCAL RAW HONEY (gf) | 9

By the glass:

DON PEDRO (gf/vea/dfa) | 8.5

SOUTH AFRICAN BOOZY ICE CREAM DESSERT & KALUAH

LEMON SORBET AFFOGATO (ve/df/gf) | 8.5

TWO SCOOPS OF SORBET, COLD LIMONCELLO LIQUEUR SHOT

VANILLA ICE-CREAM AFFOGATO (gf/vea/dfa) | 8.5

TWO SCOOPS OF VANILLA ICE CREAM, HOT ESPRESSO COFFEE

GELATO & SORBET (vea/gfa) per scoop | 3

SALTED CARAMEL, CHOCOLATE, VANILLA, BLACK CURRANT,
SICILIAN LEMON, MANGO, PASSION FRUIT

ENGLISH CHEESE PLATTER | 12.50

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

BLACK TRUFFLE GODMINSTER,
BRIE PLAISIR DE ROY, STILTON COLSTON BASSETT,
DOUBLE GLOUCESTER MATURE CHEDDAR

~ PERFECT PAIRING WITH CHEESES ~

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 -