



# DESSERT MENU

**ICED LIME AND COCONUT SOUFFLE 7.95**    
with a mint infused berry compote 458 kcal E,M,SO

**ROSE CHOCOLATE ETON MESS 7.95**    
with a mint infused berry compote 483 kcal E,M,S

**CHARDONNAY INFUSED PEARS 8.95**     
served with strawberry granita, dried strawberry  
& brandy snap biscuit 587 kcal G,M,S

**RUM BABA 8.95**   
served with ginger sorbet, candied lime & mango 788 kcal G,E,M

**WHITE CHOCOLATE & BAILEYS BREAD & BUTTER PUDDING 7.45**   
orange syrup & vanilla ice cream 776 kcal G,E,M,S



**STICKY TOFFEE PUDDING 7.45**   
served with salted pecan toffee sauce & vanilla ice cream 1030 kcal G,N,M,E,SO,P

**TRIO OF ICE CREAM 6.95**     
*please ask our team for flavours* 102 kcal per scoop M,E

**CHEESE & BISCUITS 11.50**   
chutney, grapes, celery 917 kcal C,G,M,MU,SO

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

**Allergen Key:** C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

 Vegan on request  Vegetarian on request  Non gluten on request



DUKES HEAD  
HOTEL

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