

THE
DUKE OF
CAMBRIDGE
PUB & DINING

Make the end of your meal as memorable as the start. Discover the comfort of traditional recipes with a modern twist. From velvety chocolate to heritage cheeses, our selection highlights the best of British produce.

WINTER DESSERTS & CHEESES

Apple & plum crumble , caramelised oat crumb, St. Ewe egg custard (v)	6.95
Banoffee sundae , caramelised banana, salted caramel gelato, Chantilly cream, miso caramel sauce, Biscoff and honeycomb crumb (v) (*gf)	7.5
Craquelin choux bun , chocolate cremeux, dulce de leche ice cream, honeycomb, cocoa nibs	8.5
Signature sticky toffee pudding , spiced brandy snap, French vanilla gelato, miso caramel sauce (v)	8.75
White chocolate cheesecake , marinated fig, matcha gelato, honeycomb	9.25
Dark chocolate tart , Biscoff crumb, rock salt, mascarpone (v)	9.25
St Clements baked Alaska , Amalfi lemon curd, sherry soaked sponge, orange and yuzu sauce	9.75
One scoop of gelato or sorbet	2.95
Three scoops of gelato or sorbet	7.95
French vanilla, chocolate truffle, strawberry meringue, clotted cream and cherry ripple, salted caramel, matcha (v)	
Blackberry and liquorice sorbet, lemon sorbet (ve) (gf)	
British cheese selection , artisan crackers, confit onion and sherry marmalade Cropwell Bishop, Cotswold Brie, Keens Cheddar, Highmoor, Driftwood	13.95

British Tea Blends

English breakfast	2.75
Earl grey	2.75
Queen of green	2.65
Proper peppermint	2.65
Chamomile	2.55
Fresh Mint	2.65

Artisan Coffee

Single espresso	2.4
Double espresso, americano	2.95
Cappuccino, flat white, latte	3.25
Macha latte	3.2
Liqueur coffee, Baileys, Amaretto or Johnnie Walker	5.5
Hot Chocolate	3.45

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (*GF) = Can be adapted to Gluten Free on request
(**) = Can be adapted to Vegan on request

Please inform us if you have any dietary or allergen requirements. An optional 12.5% service charge will be added to your bill.