

DUKE ON THE GREEN

DESSERTS all £6

Dark chocolate and raspberry crème brûlée

Vanilla custard tart with poached rhubarb

Molasses roasted pineapple, dark brown sugar crème and peanut brittle

Lemon posset with fennel short bread

Cheese sharing board with a selection of finest British cheeses, chutneys and crackers £12.00

HOT DRINKS

Latte

Cappuccino

Espresso

Hot Chocolate

Selection of Teas

DESSERT WINES

Buller Botrytis Semillon, 2013, Australia

Multi award winning wine with incredible intensity, apricot and marmalade flavours.

125ml - £9.05 350ml bottle - £25.35

Muscat de Beaumes de Venise, 2007, France

From the Rhone Valley. Honey and peach dominate the nose, with luscious sweet grapey flavours.

125ml - £8.30 350ml bottle - £23.25

All Saints Rutherglen Muscat, Victoria, Australia

Packed with lush raisin fruit flavours, this is an absolute gem from the fabulous All Saints winery.

125ml - £8.55 350ml bottle - £23.75

PORT

Club 5 Year Ruby Port

100ml - £7.5

(v) Suitable for vegetarians. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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