

TAG US IN YOUR PHOTOS @THEDUKESHEADHOTEL







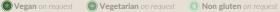
All tables will be subject to a discretionary service charge of 12.5%

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

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 sova









DUKE'S HEAD HOTEL

Afternoon Tea

Time for tea... THE TEA MAKERS





English Breakfast Supreme Earl Grey Peppermint Leaves Natural Jasmine Green Organic Vanilla Rooibos Assam Maniushree Hibiscus Bora Bora

Or coffee o'clock... PADDY & SCOTTS



Craft coffee brew bag Decaffeinated craft coffee brew bag

Cappuccino +£2 147 kcal Latte +£2 108 kcal Flat white +£2 72 kcal Hot chocolate +£2 282 kcal



ternoon ea £19.95 per person

CAKES

Lemon meringue pie 114 kcal E

Macaron 48 kcal M.E.S.N.SE

Carrot cake, cinnamon frosting & candied carrot 280 kcal G.E.M Chocolate orange delice & honeycomb 263 kcal S.E.M.G

SCONES

Plain scone 345 kcal G.E.M. Fruit scone 350 kcal G.E.M. Jam & clotted cream 309 kcal M 💿 🕦

SANDWICHES

Smoked salmon & cream cheese 162 kcal G.M.E.S. Egg mayonnaise & cress 174 kcal G.E.S Smoked chicken mayonnaise 212kcal G.E.S.M. Cheese & pickle 204 kcal G,M,SO,S

