

SUNDAY AT THE NURSERY

BREAKFAST

Served until 11.15am
All with complimentary orange juice and top ups of any purchased teas or filter coffees

Eggs benedict
Smoked salmon or home cooked ham and organic poached eggs on a toasted English muffin with hollandaise GF £11.00

Full Duchy breakfast
Tywardreath sausage, dry cured smoked bacon and black pudding, baked beans, fried or poached organic eggs, sautéed mushrooms and herb roasted tomato GF £10.00

Veggie breakfast
Sautéed mushrooms, herb roasted tomato, fried or poached organic eggs, baked beans and vegetarian sausages GF £9.00

Add toast for £1

Celtic 'eggy bread' toast
Pan fried with your choice of cinnamon sugar, maple syrup and Tywardreath bacon or Trewithen dairy yogurt and fruit compote £8.00

Halloumi breakfast stack
Seared halloumi, herb roasted tomato, sautéed mushrooms and fried egg on a toasted English muffin GF £9.00

Mackerel on Toast
Grilled Cornish fillets on sourdough with a rich tomato sauce £9.00

Toasted English muffin
Toasted English muffin filled with Tywardreath smoked bacon and an organic fried egg GF £6.00

Porridge
Made with Trewithen dairy milk £4.00
Add Duchy honey or fruit compote for £1.00

Toast
Two slices of farmhouse white or granary with Boddingtons strawberry jam or marmalade and Trewithen butter GF £3.00

Teacake
Toasted with Trewithen butter £2.50

SUNDAY LUNCH

(Sample)

12pm – 3pm (or until it's gone)

STARTERS

Soup of the day
Duchy herb croutons and home-made bread GF

Creamed mushrooms
On bruschetta

Fillet of mackerel
Tomato chutney and bruschetta

MAINS

Roast Cornish sirloin
Watercress, Yorkshire pudding and home made horseradish sauce

Roast shoulder of pork
Crackling and home made apple sauce

Duchy nut roast two ways
Root vegetable crisps and vegetarian gravy

All served with roast potatoes, roasted carrots, honey glazed parsnips, braised red cabbage, cauliflower and broccoli cheese.

Please ask if you would like half and half of both meats

Roasted hake
Pea, leeks and pancetta and roasted new potatoes

Pea and asparagus Risotto
Garlic Bread

DESSERTS

Steamed vanilla and sultana pudding
Custard

Lemon posset
Raspberry sorbet and shortbread biscuit

Sweet poached pears
Custard, cream or ice cream

Chocolate and hazelnut tart
Vanilla ice cream

Any main course £13.50
Any 2 courses £19.50
Any 3 courses £23.50

EVERYTHING ELSE ON SUNDAY

12pm – 4.30pm

SANDWICHES

All served with a small winter Duchy salad

Coronation chicken
On farmhouse white or granary with a side of mango chutney GF £9.00

Prawn, citrus and roasted tomato mayonnaise
On farmhouse white or granary GF £9.00

Cornish blue cheese and pear chutney melt
Toasted on sourdough bread with rosemary butter GF £8.00

MAINS

Fish cakes (A lighter dish)
Today's fish cakes and dip with a Duchy salad £8.00

Creamy wild mushroom and herb tagliatelle
With truffle oil and garlic bread £12.00

Tart of the day
Always vegetarian, served with a quinoa and beetroot salad with mustard and celeriac remoulade £10.00

Ham and eggs
Bubble and squeak, home roasted honey and mustard ham and organic fried eggs GF £10.00

Goat's cheese and beetroot
A warm salad of roasted beetroot and fig, honey baked Polmarkyn goats cheese dressed with toasted walnut pesto GF £12.00

CAKES AND TREATS

Please see our counter for today's wonderful homemade selection, where you will always find gluten-free options.

Cornish cream tea £6.00
Two freshly baked scones of your choice, Trewithen clotted cream, Boddington's jam and tea or filter coffee. Additional £1 for espresso coffees or any soft drink

Teacake
Toasted with Trewithen butter £2.50

OCCASIONS

Afternoon treats

Our take on the classic afternoon tea. A lovely way to celebrate any special occasion on the terrace in the sunshine, in the elegance of the glasshouse or in the splendour of the café

Please ask for current seasonal afternoon treats menu

£17.50 / £22.50 with the addition of prosecco

Reservations between 2.30pm and 3.45pm
Monday to Saturday

Minimum 48 hours' notice required along with full payment on booking

PLEASE READ

If you have any dietary requirements or food allergies please ask a member of the team who will gladly supply you with detailed information on our menu items.

All items marked as GF are or can be made upon request with gluten-free ingredients but may not be prepared or served in a totally gluten-free environment.



DUCHY OF CORNWALL
NURSERY



DRINKS



COFFEE

All of our coffees come as a double shot and can be made as decaf. Smaller coffees are available on request.

Cappuccino	£3.00
Latte	£3.00
Americano	£2.50
Mocha	£3.00
Espresso	£2.50
Flat white	£3.00
Single origin batch brew filter	£2.50
Hot chocolate	£3.00
Add cream and marshmallows	£1.00

TEA

Clipper fairtrade teas	£2.00
Everyday tea Organic earl grey Organic decaf Organic green Organic wild berry Organic mint Organic lemon and ginger Organic camomile.	

All our hot drinks can be made using skimmed, soya or oat milk at no extra charge.

COLD DRINKS

Cornish mineral water (still/sparkling)	£2.00 £4.00
Cornish Orchards Cranberry & Raspberry Sparkle	£3.00
Cornish Orchards Elderflower Presse	£3.00
Cornish Orchards Ginger Beer	£3.00
Cornish Orchards Lemonade	£3.00
Cornish Orchards Apple Juice	£3.00
Diet Coke	£2.50
Fever Tree Tonic	£2.50
Fever Tree Mediterranean Tonic Water	£2.50
Fever Tree Spiced Orange & Ginger Ale	£2.50



WARMERS AND COCKTAILS

Apple and ginger spritz
Cornish Orchards sparkling apple juice and ginger beer, fresh apple and crystallised ginger. £4.00

Cornish orchards mulled apple juice (250ml)
Warmed with fresh apple and star anise. £4.00

Signature gin and tonic
Fever tree Mediterranean tonic, fresh pink grapefruit and thyme, either Tarquin's Cornish gin or Stafford's gin from Colwith Farm Distillery, Lostwithiel. £5.50 | £8.50

Cornish mule
Tarquin's rhubarb and raspberry gin, fever tree spiced orange and ginger ale, raspberries and fresh thyme. £7.00

Poinsetta
Avol dor vodka, prosecco, Cornish orchards cranberry and raspberry crush. £7.00

Spiced rum hot chocolate
Dead Man's Fingers spiced rum, origin hot chocolate topped with cream and star anise. £6.00

BEERS AND CIDERS

Cornish Orchards Heritage Cider (500ml) 5%
A refreshing, gently sparkling cider with the ripe fruit flavours of windfall apples. £5.00

Spiced Cider (250ml) 4%
Cornish Orchards mulled cider, warmed with fresh apple and star anise. £5.00
Add a measure of Tarquins blackberry gin for a true winter glow. £3.00

Korev (500ml) 4.8%
Helles style Cornish lager, with a wonderful pale colour and a clean, crisp, taste. £5.00

Keltic Golden Ale (500ml) 4%
Pale and fruity with a citrus bias £5.00

Fowey Brewery Lerryn Blonde (330ml) 4.2%
A Lostwithiel brewed traditional blonde ale, easy drinking with a crisp but malty flavour. £4.50

WHITE WINE

2016/17

Sauvignon Blanc. Vistamar Brisa
Central Valley. Chile
Grapefruit and green apple.
Fresh and fruity with a clean finish.

Chardonnay. Puzzle Ridge
Berton Vineyards. Australia
Passionfruit and mango with hints of honey and vanilla. Rich and creamy with peach and sweet citrus flavours.

Pinot Grigio. Delle Venezie. IGT
Veneto. Belfiore. Italy
A rich nutty, dry white. Hints of white peach and quince.

Chenin Blanc. False Bay
Coastal Western Cape. South Africa
Ripe apple and honey aromas.

Muscadet de Sevre et Maine.
Sur Lie. AC. France
Intensely flavoured with great minerality.

2017/18

Sauvignon Blanc. Brook Ridge
Marlborough. New Zealand
Lemon, grapefruit and spices, hint of tropical fruits.

2016/17

Chablis. AC. Domaine Seguinot-Bordet
J.F Bordet. France
Floral, honeyed flavours. Steely dry.

Sancerre. AC. Domaine.
Dezat. France
Crisp, lively and exhilarating.

ROSE WINE

2016/17

Gris de Cabernet. Rose.
Les Classiques
IGP. Coteaux de L'Ardeche. France
Bright rose petal hues, elegant dry palate with a fresh balance.



All wines that are available by the glass can be bought in 125 ml measures for £1 less than the 175ml price

RED WINE

2016/17

Merlot. Vistamar Brisa.
Central Valley. Chile
fruity with rounded tannins leading to a long finish of mature fruits.

Rioja Vega. Sin Crianza.
Bodegas Muerza. Spain
Soft and fruity with flavours of plums and blackcurrants. Vibrant and juicy.

Shiraz. Puzzle Ridge.
Berton Vineyards. Australia
Spicy white pepper, ripe plums.
Rich palate, well balanced.

Paparuda Pinot Noir. Estate Selection
Romania
Ripe berry fruits, a core of oak ageing and a lively and vibrant character.
Fresh and crunchy with hints of spice.

Cotes du Rhone. AC
Chateau de Domazan. France
Dark luminous wine with fine structure and a confident finish.

2014/15

Chateau Aney. Cuvee D'Arnaussan
Haut Medoc. AC. 2014/15. France
Rich, silky, elegant, and oaky palate.

2015/16

Fleurie. AC. Domaine de La Presle
France
Elegant, full bodied and velvety smooth.

FIZZ

Prosecco. Brut. D.O.C.
Terre di Giulio
La Pieve. Mionetto. Italy
Fresh, lively and aromatic with hints of almonds and acacia.

Prosecco Prestige Collection. Brut D.O.C.
Mionetto. Italy. 20cl bottle

2013/14

Camel Valley Brut. Methode Traditionelle
Cornwall
Crisp, fresh, long lasting bubbles. Made and produced less than ten miles from the Duchy Nursery. Granted a Royal Warrant in 2018!

2014/15

Camel Valley Pinot Noir Rose. Methode Traditionelle
Cornwall
Floral and strawberry aromas, pure refreshing palate.
Granted a Royal Warrant in 2018!