

LUNCH MENU

SERVED FROM 12 NOON – 3PM

Seared Cornish hen of the woods

Carrot & swede mash, sautéed tender stem, crispy sage, pickled shimeji, mushroom peppercorn sauce **16**
VG/GF

Smoked haddock and sweetcorn chowder

Charred sweetcorn, Cornish potatoes, crispy bacon, toasted Duchy corn bread **18**

Poke bowl

Fried rice cake, pickled red cabbage, sesame carrots & daikon, cucumber, edamame beans, charred corn, wasabi dressing **16**

VG/GF add chicken **19**/add king prawns **20**

Cornish blue moon salad

Helford blue moon cheese, tender stem, rocket, beetroot, pomegranate, toasted walnuts, braeburn apple, ranch dressing **16** **V/GF** *vegan option available

Lamb kofta

Satay sauce, pickled red cabbage, mango, toasted peanuts & sesame, coriander flatbread **18**
(GF option available)

The Duchy Cubano

Our take on the classic Cuban sandwich, soft panini roll, marinated, roasted pork shoulder, honey roasted sliced ham, Cornish Gouda, pickles, mustard, skin on fries **19**

Cornish crispy duck egg

Toasted brioche, Parma ham, grilled spring onion, rocket & cherry tomatoes salad, aged balsamic **17**

Kiln roasted salmon, king prawn and crab fishcake

Medley of autumn greens, Cornish seaweed butter sauce, capers, samphire, pea shoots from our garden **18**

Red lentil dahl

Mild, creamy tomato spiced dahl, coriander sambal, mini poppadums **13**

GF/VG add chicken **16**/add prawns **17**

SHARING & SIDES

Skin-on fries **5** **VG/GF** – Cornish Gouda cheese fries, gremolata **8** **GF**

Buffalo cauliflower wings, ranch dressing **7** **VG/GF** - Duchy Garlic Focaccia **5**

KIMCHI LOADED POTATO SKINS **10**

Fried potato skins, kimchi, sriracha, kewpie mayo, spring onion and sesame, crispy fried onions **DF** **(GF option available)**

GARLIC TENDER STEM

Garlic sautéed tender stem, Cornish feta, rocket, pomegranate & spring onion **GF/V** **10**

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra options. We are dedicated to safely providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens. **V: Vegetarian VG: Vegan DF: Dairy free**

Printed on 100% agricultural

PUDDINGS

Apple & blackberry crumble 8

Walnut & oat crumble, clotted cream **V/GF**

Pineapple carpaccio 8

Mango puree, pineapple salsa, mint, toasted coconut sorbet **VG/GF**

Toffee popcorn 6

Duchy popcorn ice-cream, popcorn, toffee sauce **V**

Dark chocolate baked yoghurt 9

Aerated 70% dark chocolate, hazelnut, orange sauce

Café counter cakes – Please feel free to peruse our wide selection of café counter cakes or ask a server for a menu

West Country cheese 9.50

Please ask about today's cheese, served with apple chutney, celery, grapes & Duchy oat crackers

Cornish ice creams & sorbets 3 per scoop

Please ask about today's flavour selection

Make mine an affogato 6 (or Vaspretto with coffee and amaretto 10)

Madagascan vanilla ice cream & fresh espresso **V**

For menus & information on how to book, please click onto the QR code below or ask one of the team.



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