

M E N U

BREAKFAST

Last orders taken at 11:15am

Full Cornish breakfast

Tywardreath butchers sausage and smoked bacon, baked beans, fried or poached organic eggs, mushrooms, bubble and squeak, herb roasted tomato and your choice of granary or farmhouse white toast. £11

☺ Gluten Free option available on request

Full Cornish Vegetarian breakfast

Vegetarian sausage, herb roasted tomato, baked beans, fried or poached organic eggs, mushrooms, corn fritter, bubble and squeak and your choice of granary or farmhouse white toast. £11

☺ Gluten Free option available on request

Full Cornish Vegan breakfast

Herb roasted tomatoes, baked beans, mushrooms, corn fritter, bubble and squeak, and your choice of granary or farmhouse white toast with dairy free spread. £11

☺ Gluten Free option available on request

Twice baked smoked salmon soufflé

Wholemeal soldiers. £10

Maple syrup pancakes

Tywardreath butchers smoked streaky bacon £8

☺

Pan fried smoked ham hock potato hash

Penbugle Farm's organic fried eggs, roast tomato and smoked ketchup. £10 ☺

Breakfast sandwiches

Choose from

Tywardreath butchers smoked back bacon

Pork and herb sausage

or Penbugle Farm's organic fried egg

On your choice of granary or farm house white bread. £7

☺ Gluten Free option available on request

Toast and Trewithen butter

Farmhouse white or granary (2)

Add your choice of Boddingtons marmalade, strawberry or blackberry jam. £4

☺ Gluten Free option available on request

MAINS

Orders taken from noon

Black bean soup

Topped with crispy pancetta, served with freshly baked bread. £7

☺ Gluten free option and vegan option available on request

Hot smoked mackerel fishcakes

Horseradish dip and dressed salad. £12

☺ Gluten free

Pulled smoked ham hock potato cake

Penbugle Farm's organic fried eggs and crispy sage. £10

☺

Goats cheese and caramelised onion risotto

Sweet potato crisps and watercress. £13

☺

SEASONAL SPECIALS

Roast Cornish turkey crown

Kittow's chipolata sausage wrapped in smoked streaky bacon, sage and onion herb stuffing £16

Duchy nut roast two ways

Root vegetable crisps, vegetarian gravy £16

☺ Vegan option available on request

Kilhallon farm braised beef and mushroom pie

Truffle mash ☺ £16

Filled aubergine with roasted vegetables, marinated feta

Topped with a cauliflower crumb, tomato ragout, watercress pesto, root vegetable crisps. £16

☺ Vegan option available on request

Pan fried Cod fillet

Sautéed prawns in brown butter, crispy capers, sea greens.

☺ £16

All served with

Roast potatoes, roasted caraway carrots, broccoli, balsamic kale and roast candied beets

CAKES AND TREATS

Served all day

Chocolate and beetroot cake (Vegan) £4.50

Plum and blueberry slice (Gluten free, Dairy free) £4

Carrot cake topped with caramelised nuts £4

Triple chocolate brownie (Gluten free) £3.50

Mince pie £1.75

Yule log £3.50

Christmas cake £4.00

Add Trewithen clotted cream or pouring cream £1

SANDWICHES AND SALADS

Orders taken from noon

Croque Monsieur

Pan fried, baked and grilled sandwich layered with ham, bechamel sauce, cheese and tomato. £10

Available without ham on request

Roasted root vegetable, red pepper hummus and halloumi ciabatta

£12

☺ Gluten Free or vegan option available on request

Pickled carpaccio of heritage beetroot, roasted carrots and charred radicchio

Confit garlic, whipped goats cheese

and toasted pine nuts. £12

Vegan options available on request ☺

SIDES

Roasted potatoes £3

Garlic bread £3

Seasonal vegetables £3

PUDDINGS

Served from noon

Orange and ginger steamed pudding

Lime syrup and Trewithen clotted cream £6.50

Spiced poached pear and frangipane tart

Moo maid vanilla ice-cream £6.50

Christmas pudding

whisky crème anglais £6.50

Peanut butter and salted caramel cheesecake

Shipwreck ice-cream £6.50

MOOMAID OF ZENNOR ICE-CREAM

SHIPWRECK (sea salt, caramel and honeycomb)

CHOCOLATE

STRAWBERRY AND CLOTTED CREAM

PASSION FRUIT SORBET

LEMON SORBET

£2 a scoop

Add clotted cream £1

Cornish cream tea

Two freshly baked scones, Trewithen clotted cream

Boddington's strawberry or blackberry jam

Tea or filter coffee. £6

Additional £1 for espresso coffees or soft drink

Savoury Cornish cream tea

Freshly baked cheese scone, Cornish cheese and home

made onion chutney. Tea or filter coffee. £6

Scones

Freshly baked fruit, plain or cheese scones with Trewithen

butter. £1.25

With jam & butter £2.25, with jam & cream £2.75



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 noted with gluten free option available are or can be made upon request with gluten-free ingredients but may not be prepared or served in a totally gluten-free environment.

All items marked with ☺ are available as smaller portions for under 12's



DUCHY of CORNWALL
NURSERY

Facebook @duchyofcornwallnursery Instagram @duchynursery Twitter @DuchyNursery Tel 01208 872668 Email cafe@duchyofcornwallnursery.co.uk

DRINKS

ORIGIN

COFFEE

Origin are a leading speciality coffee roaster in the UK. Their approach to sourcing is through a philosophical and ethical practice called direct trade; each year they travel across continents, through different countries, meeting generations of farmers in search of incredible coffee. The story behind every cup is unique and they thrive on sharing these stories with you.

Cappuccino	£3.00
Latte	£3.00
Americano	£2.75
Mocha	£3.00
Espresso	£2.50
Flat white	£3.00
Single origin batch brew filter (9am-1pm)	£2.75
Iced coffee	£3.00
Iced mocha	£3.00

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

WINTER WARMERS

Hot chocolate

Belgian chocolate buttons steamed with Trewithen Dairy milk £3.00
Choose from Dark, Milk, or White chocolate

Add cream and marshmallows £1.50

Add Outlaw Orange or Sticky Toffee
Cornish Moonshine 30% £3.00

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

Add syrup to any hot drink £1.00
vanilla - coconut - caramel - chai - gingerbread

Cornish Orchard mulled cider 4%
Served warm with fresh apple £4.00

Cornish Orchard mulled apple juice
Served warm with fresh apple £3.00

Spiced mulled wine £3.50
5.5%

Tregothnan TEA

Tregothnan created the first tea gardens in the UK in 1999. Tea thrives in this special microclimate thanks to an 18 metre deep sea creek keeping the temperature close to Darjeeling in India, all year round. In 2005, once the first bushes reached maturity, Tregothnan sold the first truly English cuppa, giving tea home on British soil for the first time in history.

We are delighted to showcase the selection below.

Great British tea | Earl Grey | Green tea
Lemon Verbena | Manuka | Peppermint | Chamomile
| Red Berry
All £3

Available upon request

Organic Clipper tea for one £2
Organic decaf | Red bush

BOTTLED DRINKS

Mineral water (still/sparkling)	£2.00 £4.00
Cornish Orchards cranberry & raspberry sparkle	£3.00
Polgoon elderflower presse	£3.00
Cornish Orchards ginger beer	£3.00
Polgoon lemonade	£3.50
Cornish pressed apple juice	£3.00
Diet Coke	£2.50
Jolly's Cornish tonic water light tonic	£2.50

The Nursery Gin and tonic 40%

Our Nursery gin, Cornish tonic water, fresh apple & rosemary.
£7 | £9

BEERS AND CIDERS

Touchwood cider (500ml) 5%

Refreshing cider with fruity apple tones.
Lightly sparkling, medium sweet. £5.50

Polgoon berry cider (500ml) 4%

Dark red berry fruit cider, made from selected west country apples and summer orchard fruits £5.50

Korev (500ml) 4.8%

Helles style Cornish lager, with a wonderful pale colour and a clean, crisp, taste. £5.00

Dynamite valley TNT IPA (500ml) 4.8%

Light amber, citrus fruits with a hint of apple blossom, peaches and grapefruit. £5.50

Mena Dhu Stout (500ml) 4.5%

Brewed using a blend of six different malts for richness, depth, and a distinctive flavour. 500ml £5.50

WHITE WINE

Sauvignon Blanc. Vistamar Brisa

Central Valley. Chile, 2019 12.5%
Grapefruit and green apple.
Fresh and fruity with a clean finish.

Chardonnay. Murphy's Big River

Australia, 2018 13.5%
Passionfruit and mango with hints of honey and vanilla. Rich and creamy with peach and sweet citrus flavours.

Pinot Grigio.

Veneto. Belfiore. Italy, 2018 12%
A rich nutty, dry white. Hints of white peach and quince.

Chenin Blanc. False Bay

Coastal Western Cape. South Africa, 2019 13%
Ripe apple and honey aromas.

Sauvignon Blanc. Brook Ridge

Marlborough. New Zealand, 2018 13%
Lemon, grapefruit and spices, hint of tropical fruits.

Chablis. AC. Domaine Seguinot-Bordet

J.F Bordet. France, 2018 12.5%
Clean Chardonnay characteristics, with floral, honeyed flavours. Steely dry.

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

RED WINE

Merlot. Vistamar Brisa.

Central Valley. Chile, 2018 13%
Fruity with rounded tannins leading to a long finish of mature fruits.

Rioja Vega. Sin Crianza.

Bodegas Muerza. Spain, 2017 13.5%
Soft and fruity with flavours of plums and blackcurrants. Vibrant and juicy.

Shiraz. Murphy's Big River. 2017/18.

Australia, 2017 14.5%
Spicy white pepper, ripe plums.
Rich palate, well balanced.

Pinot Noir. Vistamar Brisa

Chile, 2018 13%
Ripe berry fruits, a core of oak ageing and a lively and vibrant character.
Fresh and crunchy with hints of spice.

Fleurie. AC. Domaine de La Presle

France, 2015
Elegant, full bodied and velvety smooth.
Delightfully fragrant and fruity, with aromas of violets, roses and iris.

ROSE WINE

Gris de Cabernet. Rose.

Les Classiques
IGP. Coteaux de L'Ardeche. France, 2017 13.5%
Bright rose petal hues, elegant dry palate with a fresh balance.

FIZZ

Prosecco. Brut. D.O.C.

Terre di Giulio
La Pieve. Mionetto. Italy 11.5%
Fresh, lively and aromatic with hints of almonds and acacia.

Prosecco. Brut D.O.C. Terre di Giulio

20cl bottle - single serve 11% £8
Camel Valley Brut. Methode Traditionelle £50
Cornwall, 2014
Crisp, fresh, long lasting bubbles. Made and produced less than ten miles from the Duchy Nursery. Granted a Royal Warrant in 2018!

Camel Valley Pinot Noir Rose. Methode Traditionelle

Cornwall 12.5% £55
Floral and strawberry aromas, pure refreshing palate.
Granted a Royal Warrant in 2018!

