



DUCHY of CORNWALL
NURSERY

BREAKFAST SAMPLE MENU

MONDAY - SATURDAY SERVED UNTIL 11:15AM

SUNDAY SERVED UNTIL 11AM

FULL BREAKFAST

The Duchy 14

Local sausage and smoked bacon, baked beans, fried or poached organic eggs, Portobello mushroom, herb roasted tomato & local hog's pudding. Your choice of white or granary toast

The Garden 12.5

Portobello mushroom, steamed greens, herb roasted tomato, fried or poached organic eggs, baked beans & thyme roasted potatoes. Your choice of white or granary toast **V**

SANDWICHES

BLT 8.50

Local smoked bacon, sliced tomato, lettuce & tarragon mayonnaise on buttered white or granary bread

The Duchy Bun 13

Seasoned local sausage patty, Cornish smuggler cheese, fried egg, streaky bacon & brown sauce caramelised onions on a croissant roll

STACKS

Buttermilk pancakes 11.5

Stack of pancakes with smoked local streaky bacon & pure Canadian maple syrup or blackberry jam sauce & Cornish clotted cream

add a fried organic egg 12.5

DUCHY EGGS

Benedict 12

Two poached organic eggs, glazed baked ham and hollandaise sauce on an English muffin

Florentine 12

Two poached organic eggs, Cornish cheddar Mornay sauce & steamed greens on an English muffin **V**

Royale 13

Two poached organic eggs, smoked salmon on a English muffin, hollandaise sauce

Avocado wake-up 12

Two poached eggs on granary toast with guacamole & Sriracha sauce **V**

HOT & BUTTERED

Toast 4

Thick cut white or brown toast with a choice of spreads & West Country butter **V**

Teacake 4

Toasted sweet fruit bun & West Country butter **V**

Bagel 5

Toasted bagel with chive cream cheese **V**
add smoked salmon 9.5

Toppings

Boddington's jams & marmalade / peanut butter / Marmite / Nutella

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 available options for your food or drink selections. We are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

Printed on 100% agricultural waste



DUCHY of CORNWALL
NURSERY

CAFÉ LUNCH SAMPLE MENU

SERVED FROM 12 NOON- 3pm EVERY DAY - NO NEED TO BOOK

BIG BOWLS

Levantine bowl 16

Hummus, olives, grilled courgette, ras el hanout carrots, tomato salad, crisp bread & tzatziki **VG**

Fish chowder 16

Smoked haddock, salmon & mussel chowder, crab & Cornish gouda rarebit

Winter salad 15

Belgian endive & roasted butternut squash, Cornish blue cheese, pear & candied pecans **V/GF**

Seasonal soup 9

Please ask about today's soup, served with grilled focaccia & salsa verde

LARGE PLATES

Broccoli, roasted onion & cheddar quiche 13.5

Steamed broccoli, roasted red onion, Cornish clotted cream & aged cheddar quiche with little gem salad, roasted pepper sauce **V**

French toast 11.5

Triple-decker stack of eggy bread with smoked streaky bacon, pure Canadian maple syrup & fried Duchy egg

Beef ragu pappardelle 16.5

Rich tomato, red wine & beef ragu with wide pasta ribbons & Cornish gouda cheese

Jerusalem artichoke gratin 15

Oyster mushrooms, toasted hazelnuts & winter slaw **VG/GF**

SANDWICHES

Duchy smoked mackerel bruschetta 12.5

Boiled Duchy egg, pickled cucumber & horseradish salsa verde

Classic croque Monsieur 11

Make mine a Madame 12
Honey mustard baked ham, aged cheddar Mornay, tomato & rocket salad. Upgrade to a Madame with a fried Duchy egg

DUCHY EGGS 13 each

Two poached organic eggs served on an English muffin with waffle fries

Benedict

Honey mustard glazed ham & hollandaise sauce

Florentine **V**

Wilted greens & aged cheddar Mornay sauce

Royale

Smoked salmon & hollandaise sauce

SIDE DISHES 4.50

Sauté mixed vegetables **VG/GF**

Skinny fries **VG**

Roasted new potatoes with gremolata **VG/GF**

Mixed garden salad, vinaigrette **V**

Duchy rosemary & garlic buttered focaccia **V**

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CREAM TEA

Cornish cream tea 8.5

Two freshly baked scones of your choice,
Cornish clotted cream,
strawberry jam & Cornish tea **V**

PUDDINGS

Bread & butter pudding 8.5

Apricot glaze, with clotted cream vanilla ice cream or
Cornish clotted cream

Moomaid Ice Creams & Sorbets

Per scoop 3

Please ask about today's flavour selection

Chocolate fudge & salted peanut sundae 7.5

Moomaid clotted cream vanilla ice cream, chocolate
brownie, salted caramel sauce, roasted peanuts

V/GF

FROM THE COUNTER ~ SWEET TREATS & CAKES

Carrot cake - Carrot & burnt orange sauce **4.5 V**

Mixed berry & lemon roulade 5 V

Coffee walnut cake -Espresso syrup **5 V**

Pear & blackberry almond cake - custard **5 DF/GF**

Chocolate, lime & coconut cake - Bitter lime sauce **5 VG**

Toasted Teacake - West Country butter **4 V**

Warm aged cheddar & herb scone - cider apple chutney **5 V**





DUCHY *of* CORNWALL
NURSERY

CHILDREN'S SAMPLE MENU

12 YEARS OLD AND UNDER

BREAKFAST Until 11.15

Duchy breakfast 7

Local sausage, beans, scrambled egg and white or granary toast

Beans on toast 5

Classic baked beans on toast **VG**

Bacon sandwich 6

Local smoked bacon sandwich on white or granary bread

Pancake stack 6

Three pancakes with maple syrup **V**

LUNCH

French toast 6

With smoked streaky bacon & Canadian maple syrup

Baked ham or Cornish cheddar cheese sandwich 6

With sliced tomato on white or granary bread,
served with apple slices

Banger & Roasties 8 **GF**

A local sausage, roast potatoes, peas and gravy

Penne Pomodoro 7 **V**

Penne pasta with tomato & pepper sauce, grated cheddar cheese

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CAFÉ WINES

WHITE WINE

Les Terrasses - Grenache Blanc/ Sauvignon

France. Easy drinking with intensely rich flavours & a minty finish.

| 175ML 6.5 | 250ML 7.5 | Bottle 23 |

Los Picos Chardonnay Reserva

Chile. An expressive, fresh & savoury wine, with stone fruit notes. Balanced & a persistent finish.

| 175ML 6.5 | 250ML 8 | Bottle 23 |

Pinot Grigio, Delle Venezie Terre di Castelnuovo

Italy. A rich, nutty, dry white. Hints of white peach and quince on a crisp, weighty palate.

| 175ML 6.5 | 250ML 8 | Bottle 23 |

Sauvignon Blanc - Brook Ridge 2018

Marlborough. New Zealand. Lemon, grapefruit and spices with hint of tropical fruits.

| 175ML 8.5 | 250ML 10.5 | Bottle 30 |

FIZZ

Prosecco Vispo Alegro Treviso

Italy. Dry, fresh & clean with a harmonious & pleasantly vivacious palate.

| 20cl bottle (single serve) 9 | Bottle 26 |

Prosecco Rose Lunetta D.O.C. Treviso

Italy.

20cl bottle (single serve) 9

Camel Valley Brut. Vintage, Methode Traditionelle

Cornwall. Crisp, fresh, with long lasting bubbles. Made and produced just a few miles away from the Duchy Nursery. Granted a Royal Warrant in 2018. Bottle 60

RED WINE

Les Terrasses - Merlot/Syrah

France. Soft & ripe red fruits with a touch of black pepper spice, and a long smooth finish.

| 175ML 6.5 | 250ML 7.5 | Bottle 23 |

Bush Ranger Shiraz

Australia. There is a nose of smoky rich fruits with a touch of mint. Smooth & spicy flavours on the finish.

| 175ML 6.5 | 250ML 8 | Bottle 23 |

Rioja Vega. Sin Crianza, Bodegas Muerza

Spain. Soft & fruity with flavours of plums & blackcurrants. Vibrant & juicy. Tempranillo grape are used to make a soft easy style.

| 175ML 7 | 250ML 8.5 | Bottle 25 |

ROSÉ WINE CO

Les Terrasses Rosé, Grenache/Merlot

France. Fresh & deliciously dry with hints of violets & berry fruits & an elegant touch of acidity.

| 175ML 6.5 | 250ML 8 | Bottle 23 |

Cougars Moon Zinfandel Rosé

California, USA. Light red berry summer fruits, easy drinking medium sweet rose. Fragrant with a vibrant character & refreshing finish.

| 175ML 6.5 | 250ML 8 | Bottle 23 |

CAFÉ DRINKS

ORIGIN COFFEE

All our coffees come as a double shot and can be made with decaf. All our hot drinks can be made using skimmed, soya or oat milk at no extra charge.

Cappuccino	3.5
Latte	3.5
Americano	3.5
Mocha	3.5
Espresso	2.75
Flat white	3.5

Duchy Iced Latte	4.5
With coconut milk and vanilla syrup	

Syrup	1
Add vanilla, caramel, hazelnut, gingerbread or chai syrup to any hot drink	

Lars & Margo - Colombian organic coffee filter

Cafetiere for 1	3.5
Cafetiere for 2	5.5

TEAS

Westcountry Tea Company	3
English breakfast Earl grey Peppermint Sencha green tea Rooibos Chamomile & Elderflower	

HOT CHOCOLATE

Belgian Hot Chocolate	3.5
Belgian chocolate buttons steamed with Trewithen dairy milk. Choose from dark, milk, or white chocolate	
add whipped cream, marshmallows and chocolate sauce	1.5
add a kick with a shot of Copperfish Spiced Rum	4.5

SOFT DRINKS

Cornish mineral water	
Still / sparkling	2.5 / 4
Polgoon elderflower presse	3.5
Navas Cornish ginger beer	3.5
Polgoon lemonade	3.5
Apple juice	3
Diet Coke	3.5
Smooth squeezed orange juice	3
Garden Spritz	5
Apple & Rhubarb Country Cordial with Navas Ginger Beer	
Woodland Breeze	5
Cranberry, apple and lemon Country Cordial with sparkling water & blackberries	
Homemade Lemon & Duchy Botanical Lemonade	4

BEERS AND CIDERS

Cornish Orchards Heritage Cider (500ml) 5%	6.5
Full-bodied and gently sparkling with ripe apple flavour	
Korev (500ml) 4.8%	6.5
Helles style Cornish lager, with a wonderful pale colour and a clean, crisp, taste	
Dynamite TNT IPA (500ml) 4.8%	6
Crisp, easy drinking with bitter hop kick	

G & T

Duchy Nursery Signature G&T	
Served with Cornish tonic water, red apple and rosemary	
Single	7.5 Double 9.5