

CAFÉ LUNCH 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

Duchy smoked pollock, roasted celeriac & leek chowder, Cornish crab rarebit

Autumn 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 **VG**

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 egg bread with smoked streaky bacon, pure Canadian maple syrup & a fried Duchy egg

Hunter's cottage pie 16

Local venison cottage pie, swede & Cornish gouda mash, port wine braised red cabbage **GF**

Jerusalem artichoke gratin 15

Grilled king oyster mushrooms & toasted hazelnuts, winterslaw **VG**

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**

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.

DUCHY ROASTS

(Only on a Sunday)

- Festive roast turkey, stuffing & cranberry sauce 17
Cornish roast beef topside (pink or medium) with slow cooked
beef rib, Yorkshire pudding 18
Thick sliced homemade nut roast, red currant sauce 16.5 VG

The above are served with roast potatoes
& all the trimmings

PUDDINGS

- Clementine & white chocolate steamed pudding 8
Eggnog custard V
- Chocolate fudge & salted peanut sundae 7.5
Moomaid clotted cream vanilla ice cream, chocolate
brownie, salted caramel sauce, roasted peanuts V/GF
- Moomaid ice creams & sorbets
3 per scoop
Please ask about today's flavour selection
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FROM THE COUNTER ~ TREATS & CAKES

- Carrot cake - Carrot & burnt orange sauce 4.5 V
- Black Forest Yule Log - Cherry compote & cream 5.50 V/GF
- Coffee walnut cake - Espresso syrup 5 V
- Cinnamon toffee apple Bundt cake - Apple sauce 5 V
- Chocolate, lime & coconut cake - Bitterlime sauce 5 VG
- Toasted teacake - West Country butter 4 V
- Warm aged cheddar & herb scone - cider apple chutney 5 V
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CREAM TEA

Cornish cream tea 8.5

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