

THE
ORANGERY

LUNCH

NIBBLES

Nocellara Olives 4

Duchy rosemary hickory smoked almonds 4

MAIN COURSES

Local pheasant 17 ~ Pan-fried Lanhydrock Estate pheasant breast, confit pheasant croquette, creamed leeks & wild mushrooms, game sauce

Classic Croque Monsieur 11 ~ Honey mustard baked ham, aged cheddar Mornay, tomato & rocket salad
Upgrade to a Madame with a fried Duchy egg 12

Fish chowder 16 ~ Duchy smoked pollock, roasted celeriac & leek chowder, Cornish crab rarebit

French toast 11.5 ~ Eggy bread with smoked streaky bacon, a fried egg & Canadian maple syrup

Duchy smoked mackerel bruschetta 12.5 ~ Boiled Duchy organic egg & pickled cucumber, horseradish green sauce

Broccoli, roasted onion & cheddar quiche 13.5 ~ Little gem salad, roasted pepper sauce V

Autumn salad 15 ~ Endive & roasted butternut squash, Cornish blue cheese, pear & pecans V/GF

Levantine bowl 16 ~ Hummus, olives, grilled courgette, ras el hanout carrots, tomato salad, crisp bread & tzatziki VG

PUDDINGS

Clementine & white chocolate steamed pudding 8 ~ Eggnog custard V

Black Forest truffle 9.5 ~ Duchy spring water & truffled dark chocolate, cherries VG/GF

Sea buckthorn sorbet 7 ~ Lostwithiel seaberry sorbet & candied pecan brittle VG/GF

Cheese 8.5 ~ Please ask about today's cheese. Apple jelly & warm honey fruit bread V

SIDE DISHES 5

Mixed seasonal vegetables & salsa verde VG/GF

New potatoes & gremolata VG/GF

Garden Salad VG/GF

Skinny fries VG/GF

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 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.

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£25 for 2 courses

MAIN COURSES

Beef ragu papardelle

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

Pan-fried Cornish plaice

Black olive crushed potatoes, grilled courgette & Hollandaise sauce **GF**

Jerusalem artichoke gratin

Grilled king oyster mushrooms & toasted hazelnuts, winter slaw **VG/GF**

PUDDINGS

Chestnut & spiced pumpkin turnover

Cornish clotted cream vanilla ice cream **V**

Black Forest truffle

Duchy spring water & truffled dark chocolate, cherries **VG/GF**

Cheese

Please ask about today's cheese
Served with cider jelly & warm honey fruit bread

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