

# LUNCH

SERVED FROM 12 - 4PM

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## MAIN COURSES

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### Belly pork

Confit Cornish pork belly & cider sauce, roasted shallots, Duchy sage crushed new potatoes & cavolo nero £16 **GF/DF**

### Pappardelle al ragu

Wide Italian pasta noodles, rich tomato, red wine & Cornish beef shin sauce, Cornish Jack cheese & garlic rosemary bread £14  
Vegetarian: Tomato & Bell Pepper Ragu £10 **V**

### Chicken, Cornish chorizo & sweetcorn chowder

A winter warmer favourite served with herb butter scone £14

### Fried Cornish mackerel tacos

Margarita dressing, pico de gallo & chilli rice £15 **GF**

### The Duchy Fishcake

Mixed fish & Cornish crab fishcake, poached egg, roasted fennel & wilted spinach, crab sauce £14

### Cauliflower steak

Pan-fried cauliflower, maple-roasted sweet potato puree, salsa verde & citrus-braised chicory £12 **VG/GF**

### Roasted vegetable tart

Mixed roasted vegetables & brie tart, basil pesto, garden salad & vinaigrette £12 **V**

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## SANDWICHES

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### Open fish finger on grilled white bloomer

Cornish white fish fingers, cos lettuce, tartare sauce & pickled cucumber £11 **DF**

### Classic Croque Monsieur £12

### Make mine a Madame £13

Roasted ham, Cornish gouda & bechamel grilled toastie, watercress & roasted tomato salad. Upgrade to a 'Madame' with a fried Duchy free range organic egg

### Roasted vegetable, Quick's goat's cheese & pesto ciabatta

Mixed baby leaf salad & vinaigrette £11 **V**

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## SIDE DISHES £4

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Roasted winter vegetables & salsa verde **VG/GF**

Skinny fries **V**

Roasted new potatoes & gremolata **V/GF**

Garlic & rosemary bloomer **V**

Mixed leaf garden salad **VG/GF**

### PLEASE READ:

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.

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## SALADS

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### Classic Caesar salad £10 - add pan-fried chicken breast £13

Crisp cos lettuce, classic Caesar dressing, garlic & herb croutons & Parmesan

### Winter salad

Endive, roasted & marinated mixed squash, Helford blue cheese, toasted walnuts & pear £16 **V/GF**

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## PUDDINGS

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Apple crumble cake, vanilla ice cream & Earl Grey sultana puree £6 **V**

The Duchy Gin jelly, blackberries, torched lime meringue & cucumber £7 **GF**

Chocolate & toasted hazelnut truffle bar, Lostwithiel sea berry sorbet £7 **V/GF**

### Moomaid Ice Creams & Sorbets - £2 a scoop

Belgian chocolate **V/GF**

Vanilla & Cornish clotted cream **V/GF**

Strawberry **V/GF**

Shipwreck - Cornish sea salt, caramel & honeycomb **V/GF**

Passionfruit sorbet **VG/GF**

Lemon sorbet **VG/GF**

Raspberry sorbet **VG/GF**

### Cecily's Dairy Free Ice Cream - £2.50 a scoop

Pure Chocolate **VG/GF** / Berry Cheesecake Crunch **VG**

### Counter Cakes & Tempting Treats

Please ask your server about today's muffin or cupcake £3.75

Date, salted caramel & dark chocolate cake £5

Mixed berry & lemon curd roulade £4.50 **GF**

Double chocolate cream cake £5 **VG**

Carrot cake £4.50 **V**

Bakewell tart £4.50 **GF/V**

Toasted teacake with Cornish butter £3.50 **V**

### Cornish Cream Tea

Two freshly baked scones of your choice, Cornish clotted cream, Sisley's strawberry or Boddington's blackberry jam and Cornish tea £8.50 **V**