LUNCH

SERVED FROM 12 NOON EVERY DAY

APERITIF

DG&T - Our very own Nursery Gin & Cornish tonic £7.50

NIBBLES

Perfect with a drink

Cornish garlic salami & pickles £5 **GF** Nocellara green olives £4 **GF/V** Smoked almonds £4 **GF/V**

LARGE PLATES

Slow cooked BBQ boneless beef short-rib

Spring slaw & twice baked potato £16 GF

French toast

Triple-decker stack of eggy bread with smoked streaky bacon & pure Canadian maple syrup £9.50 add a fried egg £10

The Duchy Fishcake

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

Grilled asparagus

Oyster mushrooms, coconut polenta & miso sauce £15 VG/GF

Cornish clotted cream quiche

Rich leek & oven-roasted tomato quiche with butterleaf & red onion salad, red pepper & tomato sauce £12 $\,{
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SANDWICHES

Fish Sandwich

Breaded Cornish white fish, minted crushed peas, little gem lettuce on a croissant bun, tartare sauce potato salad £12

Classic Club

Roast turkey & smoked bacon club sandwich, tarragon mayonnaise, lettuce & sliced tomato on granary or white toast, served with fries \pounds 14

SIDE DISHES £4

Saute mixed vegetables & salsa verde VG/GF
Skinny fries VG
Roasted new potatoes & gremolata VG/GF
Wild garlic buttered bloomer V
Mixed garden salad, lemon vinaigrette VG/GF

BIG BOWLS

English Garden Salad

Butterleaf & little gem lettuce, new potato, tomato, beetroot, boiled egg, cucumber, radish, toasted sunflower seeds & spring onion with homemade salad cream dressing \pounds 12 **GF/V**

Buddha Bowl

Spring slaw, cucumber, radish, roasted fennel, grilled asparagus, chilli rice noodles & peanut dressing £15 VG/GF

Big Bowl Soup

Chunky leek & potato soup, salsa verde & grilled bloomer £8 ${
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DUCHY EGGS

Benedict

Two poached organic eggs, glazed baked ham & toasted English muffin, Hollandaise sauce & smoked paprika fried potatoes \pounds 13

Royale

Two poached organic eggs, smoked salmon & toasted English muffin, Hollandaise sauce & smoked paprika fried potatoes £15

Florentine

Two poached organic eggs, Cornish Jack Mornay sauce & spring greens, white or granary toast \pounds_{11} **V**

PUDDINGS

Panna Cotta

Poached rhubarb with white chocolate, candied pecan & sesame dukkah, coriander biscotti £7.50

Chocolate & Toasted Hazelnut Truffle

Lostwithiel sea buckthorn sorbet, crushed hazelnuts & toasted meringue $\,\pounds 8\,$ V/GF

Moomaid Ice Creams & Sorbets - £2 a scoop - all GF

Please ask about today's flavour selection

Cecily's Dairy Free Ice Cream - £2.50 a scoop Pure Chocolate **VG/GF** / Berry Cheesecake Crunch **VG**

Homemade Counter Cakes & Tempting Treats

Please ask about our selection or feel free to view on the counter

Cornish Cream Tea

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

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.