

LUNCH MENU

SERVED FROM 12 NOON EVERY DAY

Baked aubergine 16

Leeks vinaigrette, slow roast tomato, kale persillade & chilli oil **VG/GF**

Winter salad 15

Roasted squash, Cornish blue cheese, toasted seed & almond dukkah, chicory & pear **V/GF**

Vegan feta option available **VG/GF**

Cornish clotted cream quiche 14 add fries 17

Leek, mushroom & aged cheddar quiche, mixed leaf salad, roasted pepper sauce **V**

Pork tenderloin schnitzel bun 14 add fries 17 DF

Breaded & fried pork fillet on toasted ciabatta, spring onion mustard mayo & sage apple sauce, Waldorf salad

Beef barbacoa tacos 16

15hr chipotle braised beef, corn tortillas, chili bean rice & lime dressing **GF**

Bangers & mash 17

Lanhydrock Estate venison sausages, brown butter & roasted garlic mashed potato, wilted greens & port sauce

Salmon escalope 18

Grilled Scottish salmon, celeriac remoulade, steamed greens, thyme rosti & sauce vierge **GF**

Cornish crab rarebit 16.50

Brown crab & Cornish gouda rarebit, dressed white crab, poached Duchy eggs, cucumber & fennel salad

Soup & bread 9.50 - Please ask about today's soup, served with toasted ciabatta & butter **V**

SIDE DISHES

Sauté mixed vegetables 5 **VG/GF** Skin-on fries 4.50 **VG**

Garden salad & vinaigrette 5 **VG/GF** Roasted new potatoes & gremolata 5 **VG/GF**

Duchy rosemary & garlic buttered focaccia 4.50 **V**

SPICY LOADED CORNISH CRAB FRIES 14

Brown crab Mornay sauce, dressed white crab, spring onion, black olives & jalapenos, Old Bay seasoned skin-on fries. A large side for one, or ample sharer for two.

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 options. We are dedicated to safely providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

V: Vegetarian VG: Vegan DF: Dairy free

PUDDINGS

Classic caramelised lemon tart 8.5

Cornish clotted cream, raspberry & vanilla compote V

Black Forest truffle 9.5

Duchy spring water & truffled dark chocolate, cherry brandy compote VG/GF

Millionaire's shortbread sundae 7.5

Millionaire's shortbread ice cream, clotted cream shortbread & toasted hazelnuts V

Café counter cakes – Please feel free to peruse our wide selection of café counter cakes or ask a server for a menu

West Country cheese 9.50

Please ask about today's cheese, served with apple chutney, celery, grapes & carta di musica

Cornish ice creams & sorbets 3 per scoop

Please ask about today's flavour selection

Make mine an affogato

Madagascan vanilla ice cream & fresh espresso 6 V

The Garden Hut & Courtyard - Available for small bespoke events

Our Garden Hut & Courtyard is a classic Shepherd Hut nestled away by our kitchen garden and is the perfect enclave for a small celebration, intimate meeting of minds

or for a more sporting event. Whether you fancy full afternoon tea, a boozy brunch or a working lunch, please enquire with a supervisor who will start you on your journey.

You'll be well-stocked with all the necessities to make your garden getaway a day to remember. Hot and cold beverage facilities, widescreen television with connectivity, wifi,

games & puzzles, and of course the breakout space of your own resplendent courtyard with an imposing concrete table and covering for those 'off' days.

Stroll down to the garden and have a look!

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