

LUNCH MENU

SERVED FROM 12 NOON EVERY DAY

Baked aubergine 16

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

Levantine bowl 16 (GF option available)

Spiced carrot & sultana salad, hummus, mixed olives, tzatziki, tomato salad & crisp bread **VG**

Cornish clotted cream quiche 15 add fries 17

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

Pork tenderloin schnitzel bun 15 add fries 17

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

Cornish beef ragu pappardelle 17 (GF option available)

Slow cooked beef shin, red wine & tomato ragu, wide pasta noodles & Cornish gouda

Thai chicken salad 17

Grilled chicken fillet, sesame egg noodles, roasted peanuts, beansprouts, pak choi, toasted coconut & Thai green curry dressing **DF**

Poached & smoked salmon open sandwich 18 add fries 20

Scottish salmon, dill, caper & lemon mayonnaise, cucumber & fennel salad on ciabatta (GF option available)

Cornish crab rarebit 17.50

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 (GF option available)**

SIDE DISHES

Skin-on fries 5 **VG/GF**

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

CHEESY GARLIC BUN SHARER 7

Duchy herb & garlic cream cheese & brown butter glazed brioche bun, the ultimate tearing sharer **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

Printed on 100% agricultural waste

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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