

LUNCH MENU

SERVED FROM 12 NOON EVERY DAY

Seared cauliflower steak 16

Maple sweet potato puree, citrus braised chicory, salsa verde & toasted pumpkin seeds **VG/GF**

Levantine bowl 16

Spiced carrot & sultanas, baba ganoush, mixed olives, tzatziki, spicy tomato chickpeas & crisp bread **VG (GF option available)**

Autumn salad 15

Cornish goat's feta, roasted butternut squash, endive, toasted seeds, apple & pink grapefruit **V/GF (VG option available)**

The Duchy steak burger 18

6oz Cornish beef burger, Red Leicester cheese, caramelised onions, little gem, tomato, gherkin & toasted sourdough beer bun, skin-on fries

Venison bangers & mash 17

Lanhydrock Estate venison sausages, chilli braised beans, brown butter mash & cavolo nero **GF**

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 add fries 20.50

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 & VG 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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