

LUNCH MENU

SERVED FROM 12 NOON EVERY DAY

Butternut squash, chickpea & walnut Wellington 16

Roasted pepper sauce & cavolo nero VG

The Duchy fish pie 17

Salmon, cod, king prawn & leek fish pie with aged cheddar mash, charred fennel & orange salad

Levantine bowl 16

Spiced carrot & sultanas, hummus, mixed olives, tzatziki, za'tar tomato salad & crisp bread
VG (GF 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 (GF option available)

Venison bangers & mash 17

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

Croque Monsieur 14 add fries 16

Classic cheese toastie- honey mustard glazed ham, aged cheddar & mornay sauce, oven roasted tomato & rocket salad **Make mine a Madame-** with a Duchy fried egg 15

Winter salad 15

Cornish feta, butternut squash, endive, toasted pumpkin & sunflower seeds, ruby grapefruit & apple
V/GF (VG option available)

Cornish crab & prawn cocktail 17.50

With king & cold water prawns, avocado, baby gem, Mary Rose sauce, cucumber & warm ciabatta DF

French onion soup 12.50

Gratinated Cornish gouda cheese scone, West country butter (V/VG/GF options available)

SIDE DISHES

Skin-on fries 5 VG/GF - Garden salad 5 VG/GF

Roasted new potatoes & gremolata 5 VG/GF - Duchy rosemary & garlic butter focaccia 5

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.

CAESAR POTATO SKINS SHARER 9

Fried potato skins, Caesar dressing, crisp streaky bacon, Parmesan, little gem & fried onions

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

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PUDDINGS

Sticky toffee pudding 8.5

Toffee sauce & Cornish clotted cream V

Chocolate panna cotta 9

Raspberries & chocolate sauce 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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