

LUNCH MENU

SERVED FROM 12 NOON – 3PM

Barbeque Cornish oyster mushrooms - Roasted sweet potato, parsnip and turmeric puree, sauteed kale, pickled shimeji mushrooms **VG/GF 16**

Cornish crab crumpet - Cornish white and brown crab meat, two organic poached eggs, brown butter crumpet, dill pickled cucumber, gremolata, skin on fries **20**

Poke bowl - Fried rice cake, pickled red cabbage, sesame and mooli carrots, cucumber, edamame bean salad, charred corn on the cob, wasabi dressing **VG/GF 16** add chicken **19**/ add king prawns **20**

Buttermilk chicken burger - Duchy buttermilk fried chicken, pickled red cabbage, baby gem, smoked streaky bacon, lemon and black pepper mayonnaise, toasted sourdough bun, skin on fries **18**
(GF option available)

Hot honey halloumi salad - Hot honey dressed halloumi, shredded baby gem, cherry tomatoes, shaved white onion, cucumber, garlic and mint yoghurt dressing, flatbread **(GF/VG option available) 16**

Croque Monsieur - Classic cheese toastie- honey mustard glazed ham, aged cheddar & mornay sauce, oven roasted tomato & rocket salad, skin-on fries **15**

Make mine a Croque Madame- with a Duchy fried egg **16**

Panzanella Salad - Cornish heritage tomatoes, cucumber, garlic croutons, basil, red onion, tomato vinaigrette **VG 14** add Cornish Stracciatella **18**

Cornish Grilled Mackerel – Local grilled mackerel fillets, compressed cucumber, beetroot and horseradish potato salad, radish, nasturtiums from our garden, toasted Duchy focaccia **18 (GF option available)**

Tom Kha Gai soup - A classic and mild creamy Thai soup, lemongrass, galangal, kaffir lime, chilli, coriander, shimeji mushrooms, pak choi, served with a mix of mini poppadom's **VG/GF 13**
add chicken **16**/ add prawns **17**

SHARING & SIDES

Skin-on fries 5 **VG/GF** – Cornish Gouda cheese fries, gremolata 8 **GF**

Buffalo cauliflower wings, garlic & mint yoghurt sauce 7 **VG** - Duchy Garlic bread 5.5

ROASTED SWEET POTATO

Roasted chunks of sweet potato, Cornish feta, honey, rocket & spring onion **GF/V 10**

KIMCHI LOADED POTATO SKINS

Fried potato skins, kimchi, sriracha, kewpie mayo, spring onion and sesame, crispy fried onions
DF (GF option available) 10

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

Sticky toffee pudding parfait 8

Prune and date compote, toffee sauce **V**

Pineapple carpaccio 8

Mango salsa, mint, toasted coconut sorbet **VG/GF**

Toffee popcorn 6

Duchy popcorn ice-cream, popcorn, toffee sauce **V/GF**

Dark chocolate baked yogurt 9

Aerated 70% dark chocolate, hazelnut, orange sauce **V/GF**

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 6 (or Vaspretto with coffee and amaretto 10)

Madagascan vanilla ice cream & fresh espresso **V/GF**

For menus & information on how to book, please click onto the QR code below or ask one of the team.



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