

# BREAKFAST MENU

SERVED UNTIL 11:15AM / 11:00AM on SUNDAYS

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## **The Duchy 14**

Local sausage & smoked bacon, baked beans, fried or poached organic eggs, Portobello mushroom, herb roasted tomato & local hog's pudding. Your choice of white or granary toast

## **The Garden 13**

Portobello mushroom, local asparagus, herb roasted tomato, fried or poached organic eggs, baked beans & thyme roasted potatoes. Your choice of white or granary toast V

## **BLT 8.5**

Local smoked bacon, sliced tomato, lettuce & tarragon mayonnaise on buttered white or granary bread

## **Sausage sandwich 9**

Local pork sausage, aged cheddar cheese, roasted red pepper sauce & rocket

## **The Duchy Bun 13**

Seasoned local sausage patty, Cornish smuggler cheese, fried egg, streaky bacon & brown sauce caramelised onions on a croissant roll

## **French toast 13**

Eggy bread with smoked streaky bacon, pure Canadian maple syrup & a Duchy fried egg or Strawberry rhubarb sauce & Cornish clotted cream

## **Fresh start bowl 12**

Nutty granola, Greek yoghurt, strawberry & rhubarb compote, banana, Duchy honey, Cornish peanut butter & cocoa nibs

## **Eggs Benedict 12**

Two poached organic eggs, glazed baked ham on a sourdough English muffin, hollandaise sauce

## **Eggs Florentine 12**

Two poached organic eggs & local asparagus on toasted crumpet loaf, hollandaise sauce V

## **Eggs Royale 13**

Two poached organic eggs, smoked salmon on a sourdough English muffin, hollandaise sauce

## **Avocado wake-up 12**

Two poached organic eggs on granary toast with guacamole & Sriracha sauce

## **Kedgeriee 13**

Classic smoked haddock curried rice, Earl Grey tea sultanas, garden peas, Duchy herbs & poached organic egg GF

## **Toast 4**

Thick cut white or brown toast with a choice of spreads & butter V

## **Teacake 4.5**

Toasted sweet fruit bun & butter V

## **Bagel 5**

Toasted bagel with chive cream cheese V  
add smoked salmon 9.5

## **Toppings**

Cornish jams & marmalade / Cornish peanut butter  
Marmite / Nutella

### 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 available options for your food or drink selections are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

# CHILDREN'S BREAKFAST MENU

12 YEARS OLD AND UNDER

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**Cornish breakfast 7**

Local sausage, beans, scrambled egg and white or granary toast

**Beans on toast 5**

Classic baked beans on toast VG

**Bacon sandwich 6**

Local smoked bacon sandwich on white or granary bread

**French toast 6**

Eggy bread with maple syrup V

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# LUNCH MENU

SERVED FROM 12 NOON EVERY DAY

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**BBQ pork shoulder 17**

Cornish gouda & spring onion, twice-baked potato, seeded slaw & BBQ sauce **GF**

**Hot roast beef sandwich 16.50**

Cornish blue cheese, rocket & sliced tomato, beef gravy & fries

**Woodman's lunch 15**

Warm pork sausage roll & baked ham, boiled Duchy egg, beetroot pickled onions, 60mth aged cheddar

**Fried Fish 16**

Lemon & Parmesan breaded Cornish fish fillet, tartare sauce potato salad & minted pea puree

**Smoked mackerel croque monsieur 12**

Smoked mackerel, horseradish & dill toastie, beetroot pickled onions

Madame with a Duchy fried egg **12.50**

**Cornish clotted cream quiche 13.50**

Rich broccoli & roasted onion quiche, mixed leaf salad, roasted pepper sauce **V**

**Steamed local asparagus 16**

Pan-fried polenta, sunflower seed pesto, tomato salad & crumbled 'feta' **VG/GF**

**Levantine bowl 16**

Hummus, olives, local asparagus, ras el hanout carrots, tomato salad, tzatziki & crisp bread **VG**

**Spring salad 14.50**

Mixed leaves & chicory, Cornish goat's feta, local rhubarb, cucumber & toasted seeds **V/GF**

**Seasonal soup 9**

Please ask about today's soup, served with grilled focaccia & wild garlic dip **VG**

## SIDE DISHES

Sauté mixed vegetables 4.50 **VG/GF**

Skin-on fries 4 **VG**

Mixed garden salad & vinaigrette 4.50 **VG/GF**

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

Roasted new potatoes & wild garlic oil £4 **VG/GF**

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## PUDDINGS

### Local rhubarb parfait 9

Toasted pistachio cake & white chocolate mousse V

### Black Forest truffle 9.5

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

### Chocolate & salted peanut sundae 7.5

Clotted cream vanilla ice cream, chocolate brownie, salted caramel sauce, roasted peanuts  
V/GF

### Moomaid ice creams & sorbets - 3 per scoop

Please ask about today's flavour selection

### Cheese 8.5

Please ask about today's cheese, served with apple chutney, celery, grapes & crisp bread

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# CHILDREN'S LUNCH MENU

12 YEARS OLD AND UNDER

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**Fish sandwich 9.5**

Breaded Cornish white fish, crushed peas & little gem lettuce  
on a croissant bunt

**Baked ham or Cornish cheddar cheese sandwich 6**

With sliced tomato on white or granary bread. Served with apple slices

**Bangers & Mash 8**

A local sausage, mashed potatoes, peas and gravy **GF V**

**Penne Pomodoro 7**

Penne pasta with tomato & pepper sauce, grated cheddar cheese **V**

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