

M E N U

*We have temporarily reduced the scale of our menus during this time to help make your visit as enjoyable as possible and to avoid any unnecessary delays at your table.
This also assists in ensuring that our staff and customers are able to remain safe and comfortable while at the nursery.*

BREAKFAST

Served until 11:15am

Full Cornish breakfast

Tywardreath butchers sausage and smoked bacon, baked beans, fried or poached organic eggs, mushrooms, sautéed potatoes, herb roasted tomato and your choice of granary or farmhouse white toast ☺

Gluten Free option available on request
£11

Full Veggie breakfast

Sautéed mushrooms, herb roasted tomato, fried or poached organic eggs, baked beans, grilled halloumi, sautéed new potatoes and your choice of granary or farmhouse white toast ☺

Gluten Free option available on request
Vegan option available
£11

Croque Monsieur

Pan fried, baked and grilled sandwich layered with ham, bechamel sauce, cheese and tomato. £9
Available without ham on request

Organic egggy bread

With Trewithen natural yoghurt and fruit compote. ☺£8

Soft boiled Penbugle organic egg and gravlax salmon

Topped with rocket and tomato concasse. ☺£11

Breakfast muffins

Toasted English with an organic fried egg and your choice of field mushroom or smoked back bacon £7
Vegan option available

SANDWICHES AND SALADS

Cornish crab sandwich

Cornish crab in a lemon and Nursery grown herb crème fraîche dressing with house pickled cucumber on farmhouse white bread.

Gluten Free option available on request **GF** ☺£13

Roast vegetable and Bad Boy Chilli marinated mozzarella baguette

Topped with Nursery grown herb pesto.

Vegan option available

Gluten Free option available on request £10

Penbugle Farm organic egg and curried mayonnaise sandwich

With watercress on granary bread.

Gluten Free option available on request ☺£8

Croque Monsieur

Pan fried, baked and grilled sandwich layered with ham, bechamel sauce, cheese and tomato. £9
Available without ham on request

Goats cheese and caramelised apricot salad

Mixed leaf dressed with raspberry vinaigrette, toasted walnuts and crispy potatoes. ☺£13

Gluten Free option available on request

Tomato salad with grilled Cornish mackerel

Crispy capers, Nursery baked focaccia and gooseberry chutney. ☺£13

Gluten Free option available on request

MAINS

Tart of the day

Vegetarian tart with Trewithen butter crushed potatoes with spring onions and dressed salad. £11

Duchy woodland venison burger

In a rosemary focaccia roll with cos lettuce and tomato, served with fries and remoulade £12
Add Tywardreath butcher's smoked bacon and Davidstow cheddar cheese £2

Cornish honey and mustard home baked ham, Penbugle Farm organic fried eggs and fries

☺£10

Sautéed asparagus and courgette penne pasta

Lemon and herb crème fraîche

Vegan option available ☺£11

Nurseryman's lunch

Tywardreath butcher's smoked bacon and Penbugle Farm's organic egg pie, Cornish Gouda, remoulade, pickled vegetables and dressed salad. £12

SIDES

Fries with garlic and lime mayonnaise £3

Add Davidstow cheddar cheese £1

Garlic bread £3

Add Davidstow cheddar cheese £1

Sautéed greens with herb and lemon oil £3

Hummus and crudities £3

PUDDINGS

Pimms trifle

With summer fruits £6

Lemon curd and vanilla cheesecake

Nursery grown lavender syrup and berry compote £6

St Clement's treacle tart

Trewithen clotted cream £6

MOOMAID OF ZENNOR ICE-CREAM

SHIPWRECK (sea salt, caramel and honeycomb) CHOCOLATE

STRAWBERRY AND CLOTTED CREAM

PASSION FRUIT SORBET

LEMON SORBET

£2 a scoop

Add clotted cream for £1

CAKES AND TREATS

Chocolate and berry cake (Vegan) £4

Courgette and lime cake with lemon curd frosting £4

Victoria sponge £4

Berry and coconut gateaux £4

Carrot cake slice topped with caramelised nuts £4

Chocolate brownie (Gluten free) 3.50

Lemon and raspberry polenta slice £3.50

Fruit and nut flapjack £3.50

Add clotted cream £1 | Custard £1.50 | Moomaid ice-cream £2

Cornish cream tea

Two freshly baked scones of your choice, Trewithen clotted cream, Boddington's strawberry or blackberry jam and tea or filter coffee. £6

Additional £1 for espresso coffees or soft drink

AFTERNOON TEA

Our take on the classic afternoon tea.

A lovely way to celebrate any special occasion on the terrace in the sunshine, in the elegance of the glasshouse, in the splendour of the café or even to take back to the comfort of your own home.

Please ask for current seasonal afternoon tea menu

£17.50/22.50 with the addition of prosecco
£15/20 to takeaway

Reservations between 2.30pm and 3.45pm
Monday to Sunday

PLEASE READ

If you have any dietary requirements or food allergies please ask a member of the team who will gladly supply you with detailed information on our menu items.

All items noted with gluten free option available are or can be made upon request with gluten-free ingredients but may not be prepared or served in a totally gluten-free environment.

All items marked with ☺ are available as smaller portions for under 12's



DUCHY of CORNWALL
NURSERY

Facebook @duchyofcornwallnursery Instagram @duchynursery Twitter @DuchyNursery

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Origin COFFEE

Origin are a leading speciality coffee roaster in the UK. Their approach to sourcing is through a philosophical and ethical practice called direct trade; each year they travel across continents, through different countries, meeting generations of farmers in search of incredible coffee. The story behind every cup is unique and they thrive on sharing these stories with you.

Cappuccino	£3.00
Latte	£3.00
Americano	£2.75
Mocha	£3.00
Espresso	£2.50
Flat white	£3.00
Single origin batch brew filter	£2.75
Iced coffee	£3.00
Add syrup to any hot drink	£1.00

vanilla – coconut – caramel – chai

All of our coffees come as a double shot and can be made as decaf. Smaller coffees are available on request.

HOT CHOCOLATES

Belgian chocolate buttons steamed with Trewithen Dairy milk £3
Choose from Dark, milk, or white chocolate

Add a luxurious topping £1.50

Whipped cream, marshmallows and chocolate sauce.
Whipped cream, chocolate flake and caramel sauce.
All our hot drinks can be made using skimmed, soya or oat milk at no extra charge.

Tregothnan TEA

Tregothnan created the first tea gardens in the UK in 1999. Tea thrives in this special microclimate thanks to an 18 metre deep sea creek keeping the temperature close to Darjeeling in India, all year round. In 2005, once the first bushes reached maturity, Tregothnan sold the first truly English cuppa, giving tea home on British soil for the first time in history.

We are delighted to showcase the selection below.

Great British tea | Earl grey | Green tea
Lemon verbena | Manuka | Peppermint | Chamomile
| Red berry
All £3

Available upon request

Organic Clipper tea for one £2
Organic decaf | Red bush

BOTTLED DRINKS

Cornish mineral water (still/sparkling)	£2.00 £4.00
Cornish Orchards cranberry & raspberry sparkle	£3.00
Cornish Orchards elderflower pressé	£3.00
Cornish Orchards ginger beer	£3.00
Cornish Orchards lemonade	£3.00
Cornish Orchards apple juice	£3.00
Frobishers bumbleberry	£3.50
Diet Coke	£2.50
Fever Tree Mediterranean tonic water	£2.50

Signature gin and tonic

Stafford's gin from Colwith Farm's Staffords gin, Fever tree Mediterranean tonic, fresh lime and rosemary.
£6 | £8.50

BEERS AND CIDERS

Cornish Orchards Gold Cider (500ml)5%

Refreshing cider with fruity apple tones. Lightly sparkling, fruity, crisp £5

Cornish Orchards Blush cider (50ml) 4%

Fruity aroma of raspberries. Made using a blend of sweet dessert apples to give a light, fruity finish. Fruity, refreshing, well balanced £5.50

Korev (500ml) 4.8%

Helles style Cornish lager, with a wonderful pale colour and a clean, crisp, taste. £5.00

Proper job (500ml) 5.5%

Indian pale ale packed full of citrus, pineapple and grapefruit resinous flavours with a fine crisp bitter finish. £5.50

Menua Dhu stout (500ml)4.5%

Brewed using a blend of six different malts for richness, depth, and a distinctive flavour. 500ml £5.50

Brooklyn Special effects Larger 335ml 0.4%

Using a special fermentation method that develops the flavors, aromas & character of beer with none of the alcohol, and a

DRINKS

WHITE WINE

2019 Sauvignon Blanc. Vistamar Brisa

Central Valley. Chile

Grapefruit and green apple.
Fresh and fruity with a clean finish.

2018 Chardonnay. Murphy's big river

Australia

Passionfruit and mango with hints of honey and vanilla. Rich and creamy with peach and sweet citrus flavours.

2018 Pinot Grigio.

Veneto. Belfiore. Italy

A rich nutty, dry white. Hints of white peach and quince.

2019 Chenin Blanc. False Bay

Coastal Western Cape. South Africa

Ripe apple and honey aromas.

2018 Sauvignon Blanc. Brook Ridge

Marlborough. New Zealand

Lemon, grapefruit and spices, hint of tropical fruits.

2018 Chablis. AC. Domaine

Seguinot-Bordet

J.F Bordet. France

Clean Chardonnay characteristics, with floral, honeyed flavours. Steely dry.

All wines that are available by the glass can be bought in 125 ml measures for £1 less than the 175ml price

175ML	250ML	BOTTLE
£5.50	£6.50	£19

£5.50	£6.50	£22
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£6.50	£7.50	£22
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£6.50	£7.50	£22
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		£26
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		£32
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RED WINE

2018 Merlot. Vistamar Brisa.

Central Valley. Chile

Fruity with rounded tannins leading to a long finish of mature fruits.

2017 Rioja Vega. Sin Crianza.

Bodegas Muerza. Spain

Soft and fruity with flavours of plums and blackcurrants. Vibrant and juicy.

2017 Shiraz. Murphy's Big River. 2017/18.

Australia

Spicy white pepper, ripe plums. Rich palate, well balanced.

2017 Paparuda Pinot Noir. Estate Selection

Romania

Ripe berry fruits, a core of oak ageing and a lively and vibrant character. Fresh and crunchy with hints of spice.

2015 Fleurie. AC. Domaine de La Presle

France

Elegant, full bodied and velvety smooth. Delightfully fragrant and fruity, with aromas of violets, roses and iris.

ROSE WINE

2017 Gris de Cabernet. Rose.

Les Classiques

IGP. Coteaux de L'Ardeche. France

Bright rose petal hues, elegant dry palate with a fresh balance.

FIZZ

Prosecco. Brut. D.O.C.

Terre di Giulio

La Pieve. Mionetto. Italy

Fresh, lively and aromatic with hints of almonds and acacia.

Prosecco. Brut D.O.C. Terre di Giulio

20cl bottle – single serve

2014 Camel Valley Brut. Methode Traditionelle

Cornwall

Crisp, fresh, long lasting bubbles. Made and produced less than ten miles from the Duchy Nursery. Granted a Royal Warrant in 2018!

Camel Valley Pinot Noir Rose. Methode Traditionelle

Cornwall

Floral and strawberry aromas, pure refreshing palate. Granted a Royal Warrant in 2018!

