

BREAKFAST

SERVED UNTIL 11:15AM FULL DUCHY BREAKFAST

Charles Harris butchers of Tywardreath sausage and smoked bacon, baked beans, fried or poached organic eggs, mushrooms, herb roasted tomato and black pudding croquette with your choice of granary or farmhouse white toast. £11

VEGGIE BREAKFAST

Vegetarian sausage with wilted spinach, Sautéed mushrooms, herb roasted tomato, fried or poached organic eggs, baked beans, sweetcorn croquette and your choice of granary or farmhouse white toast. (v) £11

EGGS BENEDICT

Toasted muffins with a choice of topping, all finished with watercress, poached organic eggs and homemade Dijon, chervil and spring onion hollandaise.

CHOOSE FROM:

Hot smoked salmon	£12
Mushrooms and spinach (v)	£10
Kittows Cornish ham	£10

BAKED DUCK EGG

All baked in homemade tomato ragout with a rich duck egg from Terras Farm near St Austell. (GF)

CHOOSE FROM:

Smoked sausage	£9
Wilted spinach (v)	£9

SANDWICHES AND FILLED CROISSANTS

BLT in a soft white bloomer	£8
Poached eggs on white or granary toast (v)	£8
Spinach and gruyere croissant(v)	£7
Raspberries whipped cream and toasted almond croissant (v)	£7

EGGY BREAD

Smoked Cornish streaky bacon and maple syrup	£8
Banana and toffee sauce (v)	£8

TOAST AND TOPPINGS

Thick cut white or brown toast with a choice of spreads and Trewithen butter. (v) £4

CHOOSE FROM:

Boddingtons jams and marmalade
Freda's peanut butter
Marmite
Chocolate and hazelnut spread

SERVED FROM 12 NOON

SANDWICHES

CORNISH MIXED CRAB £15

Mixed with lemon crème fraiche and homemade pickled cucumber on thick sliced granary bloomer.

ROASTED VEGETABLES £10

With harissa, mint pesto in a crusty white ciabatta roll. (v)

OPEN FISH FINGER BLOOMER £10

White fish goujons sustainably sourced from Looe Day boats served with crushed pea and tarragon mayo.

CLASSIC CHICKEN CAESAR £10

Crisp cos lettuce dressed in our home made Caesar dressing, parmesan and pan fried free range marinated chicken breast, served in a ciabatta roll.

SALADS

SAUTÉED VEGETABLE SALAD £11

A mixed leaf salad served with sautéed mange tout, green beans, courgette, dressed with a mint and pea pesto and seed crusted feta. (GF/V) (VG upon request)

SEAFOOD SALAD £20

Carpaccio of Heritage tomatoes topped with cured salmon, pickled cucumber, mixed Cornish crab, crispy squid, sun blushed tomatoes and a spiced Marie Rose dressing. Served with granary bread.

CAESAR SALAD (v) £10 ADD PAN FRIED FREE RANGE CHICKEN £12

Crisp cos lettuce dressed in our home made Caesar dressing, herb croutons and parmesan.

MAINS

BELLY PORK. £16

Slow cooked in Cornish cider, rolled belly pork from Kittow's butchers served with glazed shallots, spring onion crushed potatoes and a cider vinegar, mustard and honey dressing, deep fried sage and home-made pork scratchings. (GF)

FISH CAKES £14

Mixed Cornish crab fish cakes, remoulade, garnished with lime, mint and coriander mayo and mixed leaf salad. (GF)

CAULIFLOWER STEAK £12

Pan fried Cajun spiced cauliflower steak with warm citrus bean and sunblushed tomato salad topped with guacamole. (GF/VG)

CHICKEN RISOTTO £14

Creamy, leek, pea and pancetta risotto topped with pan fried free range marinated chicken breast. (GF)

VEGETARIAN TART £11

Roasted vegetables, Cornish brie & garden salad (v)

BOUILLABAISSSE £15

Rich tomato, saffron and fennel flavoured stew with a mixture of Looe day boat fish, finished with Cornish mussels and lemon and crab creme fraiche and served with Granary bread.

ALFONSO PENNE PASTA £12

Cornish beef mince ragout finished with cream cheese and parmesan, served with garlic and herb bread.

Vegetarian option available (v) £10

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 marked as GF are or can be made upon request with gluten-free ingredients but are not be prepared or served in a totally gluten-free environment.

SIDES

Sautéed seasonal greens, finished with herb oil and parmesan.	£4
Skinny fries with Cornish sea salt.	£4
Crushed new potatoes with truffle oil and parmesan.	£4
Garlic and herb bread.	£4
Mini Caesar salad.	£4

CAKES AND TREATS

DATE, SALTED CARAMEL AND DARK CHOCOLATE CAKE £4

SEASONAL FRUIT AND ALMOND CAKE (GF/DF) £4

ELDERFLOWER AND LEMON CURD CAKE (GF) £4

VEGAN CHOCOLATE CAKE (VG) £4.50

CARROT CAKE £4

BAKEWELL TART (GF/DF) £3.50

CAKE OF THE DAY £4

(PLEASE ASK YOUR SERVER)

CORNISH CREAM TEA (v)

Two freshly baked scones of your choice, Trewithen clotted cream, Boddington's Cornish strawberry or blackberry jam.

Served tea or coffee £8

TEACAKE (v)

Toasted with Trewithen butter £3.50

PUDDINGS

PANNA COTTA

Vanilla panna cotta with fresh berries, Duchy lavender syrup and biscotti biscuit. £6.00

ETON MESS

Traditional Eton Mess with a mix of Trewithen whipped cream mixed summer berries, and home made meringue (GF/V) £6.00

PEAR AND THYME TART

Caramelised pear tart served with vanilla mascarpone, berry compote, toasted flaked

almonds (V) £6.00

ICE CREAM

BELGIAN CHOCOLATE
VANILLA & CLOTTED CREAM
STRAWBERRY
SHIPWRECK (SEASALT, CARAMEL &
HONEYCOMB)
PASSION FRUIT SORBET
LEMON SORBET
RASPBERRY SORBET

ALL ICE CREAMS £2

A SCOOP
(GF/V)



Allergens:

DF- Dairy Free

V- Vegetarian

GF- Gluten Free

VG- Vegan



DUCHY of CORNWALL
NURSERY

Tel 01208 872668 Email cafe@duchyofcornwallnursery.co.uk



COFFEE

ORIGIN

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	£3.50
Espresso	£2.50
Flat white	£3.00
Iced Latte	£3.00
Add syrup to any hot drink	£1.00
vanilla - caramel-chai	

All of our coffees come as a double shot and can be made with decaf.

LARS & MARGO

Sumatran Organic Single origin batch brew filter
The wonderful flavours of morjoram and nutmeg
with a sweet spice finish. £2.75

Cafetiere (for 1) (for 2) £3.50 £5.50

In order to obtain the best coffee we work carefully with a network of coffee bean farmers, some of which are co-operatives, located around the world. With a passion for their crops and a desire to innovate and experiment, they continue to create outstanding beans of exceptional quality which we are delighted and proud to source and ship over to the UK.

HOT CHOCOLATES

Belgian chocolate buttons steamed with Trewithen dairy milk £3.50

Choose from dark, milk, or white chocolate

Add a luxurious topping

Whipped cream, marshmallows and chocolate sauce.
£1.50

Add a kick with a shot of Orange Moonshine spirit
£3.00

All our hot drinks can be made using skimmed,
soya or oat milk at no extra charge.

TEA

Tregothnan

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 a 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 £2.75
Organic decaf | Red bush

SOFT DRINKS

Cornish mineral water (still/sparkling) £2.00

| £4.00

Polgoon elderflower pressé

£3.00

Navas Cornish ginger beer

£3.00

Polgoon lemonade

£3.00

Polgoon apple juice

£3.00

Diet Coke

£3.00

Orange juice

£2.00

GARDEN SPRITZ

A refreshing summer spritz with a blend of
Cornish apple & rhubarb mixed with ginger beer
£4.00

RUBY LEMON TONIC

Zesty ruby lemonade with a hint of strawberry
mixed with tonic £4.00

DUCHY NURSERY SIGNATURE G&T

A unique botanical yet classic dry gin distilled in small batches from Duchy grown potatoes. When infused with nursery honey, lavender, rose, bay and rosemary the very essence of the nursery is captured within a special, elegant and memorable gin. Served with Cornish tonic water, red apple and rosemary £7

DRINKS

WHITE WINE

2019 **Sauvignon Blanc. Vistamar Brisa (V)** 175ML 250ML BOTTLE
£6 £7 £19

Central Valley. Chile
Grapefruit and green apple.
Fresh and fruity with a clean finish.

2018 **Chardonnay. Murphy's big river** £6.50 £7.50 £22

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

2018 **Pinot Grigio. (V)** £6.50 £7.50 £22

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

2019 **Chenin Blanc. False Bay (V)** £6.50 £7.50 £22

Coastal Western Cape. South Africa
Ripe apple and honey aromas.

2018 **Sauvignon Blanc. Brook Ridge (V)** £7.50 £9.00 £26

Marlborough. New Zealand
Lemon, grapefruit and spices,
hint of tropical fruits.

2018 **Sancerre. AC. Domaine. Dezat. 2019/20. France. (V)**

£30
A wine with truly outstanding depth of taste and richness. Crisp, lively
and exhilarating.

BEERS AND CIDERS

Cornish Orchards Heritage cider (500ml) 5%

Full-bodied and gently sparkling with ripe apple flavour. £5.50

Polgoon elderflower cider (500ml) 4%

Lightly sparkling Cornish apple cider infused with elderflower £5.50

Korev (500ml) 4.8%

Helles style Cornish lager, with a wonderful pale colour and a clean, crisp,
taste. £5.50

Dynamite Valley Gold Rush crisp golden ale (500ml) 4.0%

Thurst quenching summer beer £5.50

Dynamite TNT IPA (500ml) 4.8%

Crisp easy drinking with bitter hop kick £5.50

Heineken Alcohol Free Lager 330ml 0.0%

Our master brewers started from zero and spent years exploring, brewing,
and tasting before they finally created a recipe defined by its refreshing fruity
notes and soft malty
body - perfectly balanced. £4

RED WINE

2018 **Merlot. Vistamar Brisa. (V)** 175ML 250ML BOTTLE
£6 £7 £19

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

2017 **Rioja Vega. Sin Crianza.** £6.50 £7.50 £22

Bodegas Muerza. Spain
Soft and fruity with flavours of plums
and blackcurrants. Vibrant and juicy.

Paparuda Pinot Noir. Estate Selection (V) £7.50 £8.50 £23

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

Fleurie. AC. Domaine de La Presle £32

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

ROSE WINE

2015 **Gris de Cabernet. Rose.** 175ML 250ML BOTTLE
£6.50 £7.50 £22

Les Classiques
IGP. Coteaux de L'Ardeche. France
Bright rose petal hues, elegant dry
palate with a fresh balance.

2017 **Waters Edge Zinfandel Rose N.V.**

California, USA (V) £20
Waters Edge is a deliciously easy drinking blush; sweeter, light and fragrant
with a vibrant character full of of watermelon and strawberry flavours.

FIZZ

Prosecco. Brut. D.O.C. BOTTLE

Terre di Giulio
£24.00
La Pieve. Mionetto. Italy
Fresh, lively and aromatic with hints of almonds and acacia.

Prosecco. Brut D.O.C. Terre di Giulio £8

20cl bottle - single serve

Prosecco Rose Motivo. Extra dry. D.O.C. £8

Treviso. Italy 20cl bottle (V)
20cl bottle - single serve

2014 **Camel Valley Brut. Methode Traditionelle**

Cornwall
£50
Crisp, fresh,
long lasting bubbles. Made and produced just a few
miles away from the Duchy Nursery. Granted a Royal Warrant in 2018!

Camel Valley Pinot Noir Rose. Methode Traditionelle £55.00

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