BREAKFAST

SERVED UNTIL 11:15AM

FULL DUCHY BREAKFAST

Local sausage and dry cured smoked bacon, baked beans, fried or poached organic eggs, portobello mushrooms, herb roasted tomato and local hog's pudding. Your choice of white or granary toast £11.50

VEGETARIAN BREAKFAST

Portobello mushroom, sautéed spinach, herb roasted tomato, fried or poached organic eggs, baked beans and Duchy garden herb & Dijion mustard potato croquettes. Your choice of white or granary toast (V) £11

DUCHY EGGS

Benedict-Two poached organic eggs, glazed baked ham & toasted English muffin, hollandaise sauce £11

Royale-Two poached organic eggs, smoked salmon & toasted English muffin, hollandaise sauce £12

Florentine- Two poached organic eggs, Cornish Jack cheese sauce & spinach, white or granary toast (V) £10

Avocado Wake-Up- Two poached organic eggs on granary toast with guacamole & Sriracha sauce (V) £11

Baked Duck Egg-Baked Terras Farm duck egg, tomato & bell pepper ragout with chorizo £ 11 or wilted spinach (V) £9

SANDWICHES AND FILLED CROISSANTS

BLT- Dry cured & smoked bacon, sliced tomato & cos lettuce on buttered white or granary toast £8

Local sausage sandwich with tomato & bell pepper ragout on buttered white or granary bread £8

Warm Cornish Jack cheese & spinach croissant (V) £7

Chantilly Cornish cream & raspberry filled croissant with toasted almonds (v) £7

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 Chocolate and hazelnut spread Lemon curd

SERVED FROM 12 NOON

SANDWICHES

CORNISH MIXED CRAB £15

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

OPEN 'CORNISH CAPRESE' CIABATTA £10

Cornish goats cheese, plum tomato, basil pesto & shaved red onion. (V)

OPEN FISH FINGER BLOOMER £11

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

CLASSIC CHICKEN CAESAR £11

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

SALADS

GRILLED VEGETABLE & FETA SALAD £12

Grilled vegetables, mixed leaves, cherry vine tomatoes, Kalamata olives and feta cheese.(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 £10 ADD PAN FRIED FREE RANGE CHICKEN £12 Crisp cos lettuce dressed in our homemade Caesar dressing, herb croutons

and parmesan.

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 homemade pork scratchings. (GF)

FISH CAKES £14

Mixed Cornish fish and crab cakes, remoulade, garnished with crushed pea and tarragon 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 quacamole. (GF/VG)

CHICKEN RISOTTO £14

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

VEGETARIAN TART £12

Roasted vegetables, Cornish brie & garden salad (V)

BOUILLABAISSE £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.

PAPPARDELLE AL RAGU £14

Wide Italian pasta noodles, rich tomato, red wine & Cornish beef shin sauce, Cornish Jack cheese & garlic Duchy rosemary bread. Vegetarian: tomato & bell pepper ragu option available (v) £ 1 0

PIFASE 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 prepared or served in a totally gluten-free environment.

ALLERGEN KEY: V-Vegetarian **DF-Dairy free** GF-Gluten free VG-Vegan

SIDES

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

CAKES AND TREATS

DATE, SALTED CARAMEL AND DARK CHOCOLATE CAKE 45

VICTORIA SPONGE CAKE £5 ELDERFLOWER AND LEMON CURD CAKE (GF)

f4 50

VEGAN CHOCOLATE CAKE (VG) £5 CARROT CAKE £4.50

BAKEWELL TART (GF/DF) £4.50

CORNISH CREAM TEA (V)

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

ETON MESS

Traditional Eton Mess with a mix of Trewithen whipped cream, mixed summer berries, and home made meringue (GF/V) £6

DARK CHOCOLATE TRUFFLE BAR Lostwithiel seaberry sorbet & toasted hazelnuts

(V/GF) £7

ICE CREAM

BELGIAN CHOCOLATE VANILLA & CLOTTED CREAM STRAWBERRY SHIPWRECK (SEASALT, CARAMEL & HONEYCOMB)

PASSION FRUIT SORBET LEMON SORBET

RASPBERRY SORBET

£5 FOR 2 SCOOPS, £6.75

FOR 3 SCOOPS



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	£3.00
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.

Add a kick with a shot of Orange Moonshine spirit

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) £2.50

±4.00

Polgoon elderflower pressé

£3.50

Navas Cornish ginger beer

£3.50

Polgoon lemonade

f3.50

Polgoon apple juice

£3.50

Diet Coke

£3.00

Squeezed Orange juice

£3.00

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	175ML	250ML	BOTTL
2019	Sauvignon Blanc. Vistamar Brisa (V) Central Valley. Chile Grapefruit and green apple. Fresh and fruity with a clean finish.	£6	£7	£19
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.	£6.50	£7.50	£22
2018	Pinot Grigio. (V) Veneto. Belfiore. Italy A rich nutty, dry white. Hints of white peach and quince.	£6.50	£7.50	£22
2018	Sauvignon Blanc. Brook Ridge (V) Marlborough. New Zealand Lemon, grapefruit and spices, hint of tropical fruits.	£7.50	£9.00	£26
2018	Sancerre. AC. Domaine. Dezat. 2019/20. France. (V) A wine with truly outstanding depth of taste and richnes and exhilarating.	ss. Crisp, li	vely	£30

BEERS AND CIDERS

Cornish Orchards Heritage cider (500ml) 5%
Full-bodied and gently sparkling with ripe apple flavour. £5.50

Korev (500ml) 4.8%

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

Dynamite TNT IPA (500ml) 4.8% Crisp easy drinking with bitter hop kick £5.50

	RED WINE	175ML	250ML	BOTTLE
	Merlot. Vistamar Brisa. (V)	£6	£7	£19
2018	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
7	Romania			
2017	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
7	France			
2017	Elegant, full bodied and velvety smooth.			
	Delightfully fragrant and fruity, with aromas of violets,			
	roses and iris.			
	ROSE WINE	175141	250141	DOTTLE
	Gris de Cabernet. Rose.	175ML	250ML	BOTTLE
2015		56.50	67.50	(22
	Les Classiques IGP. Coteaux de L'Ardeche. France	£6.50	£7.50	£22
	Bright rose petal hues, elegant dry			
	palate with a fresh balance.			

DED WINE

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.	
Treviso. Italy 20cl bottle (V)	£8
20cl bottle - single serve	
Camel Valley Brut. Methode Traditionelle	£50
Cornwall	

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