

# SUNDAY LUNCH

*All our roasts are served with broccoli & cauliflower cheese, roast potatoes, watercress & roasted root vegetables*

**Roast Cornish beef silverside & slow-cooked brisket** 22 (Served well done)

**Roast Cornish beef sirloin & slow-cooked boneless brisket** 25 (Served pink)

Yorkshire pudding, horseradish cream & red wine gravy

**Roast Somerset pork loin & slow cooked shoulder** – cider gravy, crackling & apple sauce 22

**Mixed toasted nut roast** – Redcurrant gravy & watercress 19 VG/GF

**Baked aubergine** 16

Leeks vinaigrette, slow roast tomato, kale persillade & chilli oil VG/GF

**Thai chicken salad** 17

Grilled chicken fillet, sesame egg noodles, roasted peanuts, beansprouts, pak choi & toasted coconut, Thai curry dressing DF

**Levantine bowl** 16

Spiced carrot & sultana salad, hummus, mixed olives, tzatziki, tomato salad & crisp bread VG

**Cornish clotted cream quiche** 15 **add fries** 17

Leek, mushroom & aged cheddar quiche, mixed leaf salad, roasted pepper sauce V

**Cornish crab rarebit** 17.50

Brown crab & Cornish gouda rarebit, dressed crab, poached Duchy eggs, cucumber & fennel salad

**Poached & smoked salmon open sandwich** 18 **add fries** 20

Scottish salmon, dill, caper & lemon mayonnaise, cucumber & fennel salad on ciabatta

**Soup & bread** 9.5 - Please ask about today's soup, served with toasted ciabatta & butter V

## SIDE DISHES

Skin-on fries 5 VG/GF

Garden salad & vinaigrette 5 VG/GF Roasted new potatoes & gremolata 5 VG/GF

## CHEESY GARLIC BUN SHARER 7

Garlic herb cream cheese & brown butter glazed brioche bun, the ultimate tearing sharer  
V

## SPICY LOADED CORNISH CRAB FRIES 14

Brown crab Mornay sauce, dressed white crab, spring onion, black olives & jalapenos,  
Old Bay seasoned skin-on fries. A large side for one, or ample sharer for two.

# PUDDINGS

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**Classic caramelised lemon tart 8.5**

Cornish clotted cream, raspberry & vanilla compote V

**Black Forest truffle 9.5**

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

**Millionaire's shortbread sundae 7.5**

Millionaire's shortbread ice cream, clotted cream shortbread & toasted hazelnuts V

**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**

Madagascan vanilla ice cream & fresh espresso 6 V

## **The Garden Hut & Courtyard - Available for small bespoke events**

Our Garden Hut & Courtyard is a classic Shepherd Hut nestled away by our kitchen garden and is the perfect enclave for a small celebration, intimate meeting of minds

or for a more sporting event. Whether you fancy full afternoon tea, a boozy brunch or a working lunch, please enquire with a supervisor who will start you on your journey.

You'll be well-stocked with all the necessities to make your garden getaway a day to remember. Hot and cold beverage facilities, widescreen television with connectivity, wifi,

games & puzzles, and of course the breakout space of your own resplendent courtyard with an imposing concrete table and covering for those 'off' days.

**Stroll down to the garden and have a look!**

**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**