

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 brisket 25 (Served pink)

Yorkshire pudding, horseradish cream & red wine gravy

Roast turkey crown, sage & onion stuffing – turkey gravy & cranberry sauce 22

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

Seared cauliflower steak 16

Maple sweet potato puree, citrus braised chicory, salsa verde & toasted pumpkin seeds VG/GF

Croque Monsieur 14 **add fries** 16

Classic cheese toastie- honey mustard glazed ham, aged cheddar & mornay sauce, oven roasted tomato & rocket salad **Make mine a Madame-** with a Duchy fried egg 15

Levantine bowl 16

Spiced carrot & sultanas, hummus, mixed olives, tzatziki, z'atar tomato salad & crisp bread
VG (GF option available)

Winter salad 15

Cornish feta, roasted butternut squash, endive, toasted seeds, ruby grapefruit & apple
V/GF (VG option available)

Cornish crab rarebit 17.50 **add fries** 19.50

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

Keralan fish curry 17.50

Aromatic medium heat curry with toasted coconut, basmati rice, mango chutney & poppadum DF/GF

French Onion Soup 12.50

Gratinated Cornish gouda cheese scone, West country butter (V/VG/GF options available)

Skin-on fries 5 VG/GF - Garden salad 5 VG/GF - Roasted new potatoes & gremolata 5 VG/GF

CHEESY GARLIC BUN SHARER 7

Duchy herb & garlic 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.

CAESAR POTATO SKINS SHARER 9

Fried potato skins, Caesar dressing, crisp streaky bacon, Parmesan, little gem & fried onions

PUDDINGS

Sticky toffee pudding 8.5

Cornish clotted cream, toffee sauce V

Chocolate panna cotta 9

Raspberries & chocolate sauce 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