

SUNDAY LUNCH

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

Roast Cornish beef silverside 23 (Served well done)

Roast Cornish beef sirloin 26 (Served pink)

Yorkshire pudding, horseradish cream & red wine gravy

Rolled confit pork belly – apple sauce, crackling & cider gravy 23

Mixed toasted nut roast – Redcurrant gravy & watercress 20 VG/GF
Extra gravy **£2**

Barbeque Cornish oyster mushrooms – Roasted sweet potato, parsnip and turmeric puree, sauteed kale, pickled shimeji **VG/GF 16**

Buttermilk chicken burger – Duchy buttermilk fried chicken, pickled red cabbage baby gem, smoked streaky bacon, lemon & black pepper mayonnaise, toasted sourdough bun, skin-on fries **18**

Poke bowl – Fried rice cake, pickled red cabbage, sesame mooli and carrots, cucumber, edamame bean salad, charred corn on the cob, wasabi dressing **VG/GF 16** add chicken **19** add king prawns **20**

Hot Honey, halloumi salad - Hot honey, dressed halloumi, shredded baby gem, cherry tomatoes, shaved white onion, cucumber, garlic and mint yoghurt dressing, flatbread
(GF/VG option available) 16

Cornish Grilled Mackerel – Local grilled mackerel fillets, compressed cucumber, beetroot and horseradish potato salad, radish, nasturtiums, from our garden, toasted Duchy focaccia **18 *GF option available**

Tom Kha Gai soup - A classic and mild creamy Thai soup, lemongrass, galangal, kaffir lime, chilli, coriander, shimeji mushrooms, pak choi, served with a mix of mini poppadom's **GF/VG 13**
add chicken **15/** add prawns **16**

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**

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SHARING SIDES

Skin-on fries **5 VG/GF**

Cornish Gouda cheese fries, gremolata **8 GF**

Buffalo cauliflower wings, garlic & mint yoghurt sauce **7 VG**

Duchy garlic bread **5.5**

ROASTED SWEET POTATO

Roasted chunks of sweet potato, Cornish feta, honey, rocket & spring onion **GF/V 10**

KIMCHI LOADED POTATO SKINS

Fried potato skins, kimchi, sriracha, kewpie mayo, spring onion and sesame, crispy fried onions **DF (GF option available) 10**

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PUDDINGS

Sticky toffee pudding parfait 8

Prune and date compote, toffee sauce **V**

Pineapple carpaccio 8

Mango salsa, mint, toasted coconut sorbet **VG/GF**

Toffee popcorn 6

Duchy popcorn ice-cream, popcorn, toffee sauce **V**

Dark chocolate baked yogurt 9

Aerated chocolate, hazelnut, orange sauce **VG/GF**

Café counter cakes – Please feel free to peruse our wide selection of café counter cakes or ask a server for a menu

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**

For menus & information on how to book, please click onto the QR code below or ask one of the team.

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