

BREAKFAST MENU

SERVED UNTIL 11:15AM

FULL BREAKFAST

The Duchy 14

Local sausage and smoked bacon, baked beans, fried or poached organic eggs, Portobello mushroom, herb roasted tomato & local hog's pudding. Your choice of white or granary toast

The Garden 12.5

Portobello mushroom, steamed greens, herb roasted tomato, fried or poached organic eggs, baked beans & potato croquette. Your choice of white or granary toast $\pmb{\nu}$

SANDWICHES

BLT 8.50

Local smoked bacon, sliced tomato, lettuce & tarragon mayonnaise on buttered white or granary bread

The Duchy Bun 13

Seasoned local sausage patty, Cornish smuggler cheese, fried egg, streaky bacon & brown sauce caramelised onions on a croissant roll

STACKS

Buttermilk pancakes 11.5

Stack of pancakes with smoked local streaky bacon & pure Canadian maple syrup

add a fried egg 12.5

DUCHY EGGS

Benedict 12

Two poached organic eggs,glazed baked ham on a thyme scone, hollandaise sauce

Florentine 12

Two poached organic eggs, Cornish cheddar Mornay sauce & steamed greens on a thyme scone **V**

Royale 13

Two poached organic eggs, smoked salmon on a thyme scone, hollandaise sauce

Avocado wake-up 12

Two poached eggson granary toast with guacamole & Sriracha sauce **V**

HOT & BUTTERED

Toast 4

Thick cut white or brown toast with a choice of spreads & West Country butter **V**

Teacake 4

Toasted sweet fruit bun & West Country butter $\, {\bf V} \,$

Bagel 5

Toasted bagel with chive cream cheese **V** add smoked salmon **9.5**

Toppings

Boddington's jams & marmalade / peanut butter / Marmite / Nutella

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or åextra available options for your food or drink selections.e are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.



CAFÉ LUNCH MENU

SERVED FROM 12 NOON EVERY DAY - NO NEED TO BOOK

BIG BOWLS

Levantine bowl 16

Gillyflower Farm green beans, chick pea salsa, ras el hanout carrots, tabbouleh, crisp bread & tzatzki VG

Insalata caprese 14

Laverstoke Park Farm buffalo mozzarella, heritage tomatoes & basil V/GF

English garden salad 14

Butterleaf & little gem, boiled Duchy egg, cucumber, tomato, new potato, radish, beetroot, fine beans, toasted sunflower seeds & homemade salad cream dressing **V/GF**

Garden pea & Duchy mint soup, crumbled 'feta' 8.5Grilled bread & salsa verde VG

LARGE PLATES

Broccoli, roasted onion & cheddar guiche 13.5

Steamed broccoli, roasted red onion, Cornish clotted cream & aged cheddar quiche with little gem salad, roasted pepper sauce ${\bf V}$

Fried mackerel tacos 15

Two mackerel corn tortilla tacos, pico de gallo, Mexican rice & lime dressing $\ \mathbf{GF}$

BBQ boneless beef short-rib 17.5

Spring onion & Cornish gouda cheese twice baked potato, crunchy seeded slaw $\ \mathbf{GF}$

French Toast 11

Triple-decker stack of eggy bread with smoked streaky bacon, pure Canadian maple syrup & a fried Duchy egg

Caponata & grilled polenta 15

Classic Sicilian 'agro-dolce' aubergine stew served with a slice of grilled polenta & rocket VG/GF

SANDWICHES

Fish sandwich 12.50

Breaded Cornish pollock, crushed peas & little gem lettuce on a toasted bun, served with tartare sauce potato salad

Classic Croque Monsieur 12

Make mine a Madame 13

Honey mustard glazed ham, aged cheddar Mornay sauce, tomato & rocket salad. Upgrade to a Madame with a fried Duchy egg

DUCHY EGGS 13 each

Two poached organic eggs served on a thyme scone

Benedict

Honey mustard glazed ham & hollandaise sauce

Florentine V

Wilted greens & Cornish
Jack mornay sauce

Royale

Smoked salmon & hollandaise sauce

SIDE DISHES

Sauté mixed vegetables 4 VG/GF

Skinny fries 4 VG

Roasted new potatoes with gremolata 4 VG/GF

Mixed garden salad, lemon thyme vinaigrette 4 V

Duchy rosemary & wild garlic buttered bloomer $\ensuremath{\mathbf{4}}\ \ensuremath{\mathtt{V}}$

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or åextra available options for your food or drink selections.e are dedicated to best providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

PUDDINGS

Duchy Lavender Panna Cotta 8.5

Fresh strawberries & biscotti

Moomaid Ice Creams & Sorbets 3/scoop GF

Please ask about today's flavour selection

Chocolate Fudge Peanut Sundae 7.5

Moomaid clotted cream vanilla ice cream, chocolate brownie, salted caramel sauce, roasted peanuts **V/GF**

CREAM TEA

Cornish cream tea 8.5

Two freshly baked scones of your choice, Cornish clotted cream, Boddington's strawberry or blackberry jam & Cornish tea $\, {f V} \,$

FROM THE COUNTER ~ SWEET TREATS & CAKES

Carrot Cake - Carrot & burnt orange sauce 4.5

Rhubarb & Almond Cake - Vanilla custard 5 GF/DF

Berry & Lemon Roulade - Berry compote 5 GF

Classic Victoria Sandwich 5

Chocolate. Lime & Coconut Cake - Bitter lime sauce 5 VG

 $To a sted \ Teacake \ \hbox{- West Country butter} \ \ \textbf{4} \ \textbf{V}$



HEAD GARDENERS TIPS

Time to Plant Roses

Great selection of Roses available to plant now for all situations including Hybrid Tea, Floribunda, Shrub Roses, Ground Cover, Patio, Climbers and Ramblers. Also many special occasion varieties, great for gifts.

Ask to speak to one of our friendly Nursery team for further advice or pick up our free guide from the shop.



CHILDREN'S MENU

12 YEARS OLD AND UNDER

BREAKFAST Untill 11.15

Cornish breakfast 7

Local sausage, beans, scrambled egg and white or granary toast

Beans on toast 5

Classic baked beans on toast VG

Bacon sandwich 6

Local smoked bacon sandwich on white or granary bread

Pancake stack 6

Three pancakes with maple syrup V

LUNCH

Fish sandwich 9.5

Breaded Cornish white fish, crushed peas & little gem lettuce on a croissant bunt

Baked ham or Cornish cheddar cheese sandwich 6

With sliced tomato on white or granary bread. Served with apple slices

Bangers & Mash 8 GF

A local sausage, mashed potatoes, peas and gravy V

Penne Pomodoro 7 V

Penne pasta with tomato & pepper sauce, grated cheddar cheese



CAFÉ WINES

WHITE WINE

Les Terrasses - Grenache Blanc/ Sauvignon

France. Easy drinking with intensely rich flavours & a minty finish.

| 175ML **6.5** | 250ML **7.5** | Bottle **23** |

Los Picos Chardonnay Reserva

Chile. An expressive, fresh & savoury wine, with stone fruit notes. Balanced & a persistent finish. | 175ML 6.5 | 250ML 8 | Bottle 23 |

Pinot Grigio, Delle Venezie Terre di Castelnuovo

Italy. A rich, nutty, dry white. Hints of white peach and quince on a crisp, weighty palate. | 175ML 6.5 | 250ML 8 | Bottle 23 |

Sauvignon Blanc - Brook Ridge 2018

Marlborough. New Zealand. Lemon, grapefruit and spices with hint of tropical fruits. | 175ML 8.5 | 250ML 10.5 | Bottle 30 |

FIZZ

Prosecco Vispo Alegro Treviso

Italy. Dry, fresh & clen with a harmonious & pleasantly vivacious palate.

| 20cl bottle (single serve) 9 | Bottle 26 |

Prosecco Rose Lunetta D.O.C. Treviso Italy.

20cl bottle (single serve) 9

Camel Valley Brut. Vintage, Methode Traditionelle

Cornwall. Crisp, fresh, with long lasting bubbles. Made and produced just a few miles away from the Duchy Nursery. Granted a Royal Warrant in 2018. Bottle **60**

RED WINE

Les Terrasses - Merlot/Syrah

France. Soft & ripe red fruits with a touch of black pepper spice, and a long smooth finish. | 175ML 6.5 | 250ML 7.5 | Bottle 23 |

Bush Ranger Shiraz

Australia. There is a nose of smoky rich fruits with a touch of mint. Smooth & spicy flavours on the finish. | 175ML 6.5 | 250ML 8 | Bottle 23 |

Rioja Vega. Sin Crianza, Bodegas Muerza

Spain. Soft & fruity with flavours of plums & blackcurrants. Vibrant & juicy. Tempranillo grape are used to make a soft easy style.

| 175ML 7 | 250ML 8.5 | Bottle 25 |

ROSÉ WINE CO

Les Terrasses Rosé, Grenache/Merlot

France. Fresh & deliciously dry with hints of violets & berry fruits & an elegant touch of acidity. \mid 175ML 6.5 \mid 250ML 8 \mid Bottle 23 \mid

Cougars Moon Zinfandel Rosé

California, USA. Light red berry summer fruits, easy drinking medium sweet rose. Fragrant with a vibrant character & refreshing finish. | 175ML 6.5 | 250ML 8 | Bottle 23 |

CAFÉ DRINKS

ORIGIN COFFEE

All our coffees come as a double shot and can be made with decaf. All our hot drinks can be made using skimmed, soya or oat milk at no extra charge.

Cappuccino	3.5
Latte	3.5
Americano	3.5
Mocha	3.5
Espresso	2.75
Flat white	3.5
Duchy Iced Latte	4.5

With coconut milk and vanilla syrup

SyrupAdd vanilla, caramel, hazelnut, gingerbread or chai syrup to any hot drink

Lars & Margo - Colombian organic coffee filter

Cafetiere for 1	3.5
Cafetiere for 2	5.5

TEAS

Westcountry Tea Company

English breakfast | Earl grey | Peppermint | Sencha green tea | Rooibos | Chamomile & Elderflower

HOT CHOCOLATE

Belgian Hot Chocolate

Belgian chocolate buttons steamed with Trewithen dairy milk. Choose from dark, milk, or white chocolate

add whipped cream, marshmallows and chocolate sauce

add a kick with a shot of

Copperfish Spiced Rum

4.5

SOFT DRINKS

Cornish mineral water Still / sparkling 2.5 / 4 Polgoon elderflower presse 3.5 Navas Cornish ginger beer 3.5 Polgoon lemonade 3.5 Apple juice 3 Diet Coke 3.5 Smooth squeezed orange juice 3 Garden Spritz 5 Apple & Rhubarb Country Cordial with Navas Ginger Beer Woodland Breeze Cranberry, apple and lemon Country Cordial with sparkling water & blackberries Homemade Lemon & Duchy Botanical Lemonade 4

BEERS AND CIDERS

Cornish Orchards Heritage Cider (500ml) 5%

Full-bodied and gently sparkling with ripe apple flavour

Korev (500ml) 4.8%

6.5

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

Dynamite TNT IPA (500ml) 4.8% 6

Crisp, easy drinking with bitter hop kick

G & T

3.5

1.5

Duchy Nursery Signature G&T

Served with Cornish tonic water, red apple and rosemary
Single 7.5 | Double 9.5