

BREAKFAST SAMPLE MENU

MONDAY - SATURDAY SERVED UNTIL 11:15AM

SUNDAY SERVED UNTIL 11AM

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 & thyme roasted potatoes. Your choice of white or granary toast V

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 or blackberry jam sauce & Cornish clotted cream

add a fried organic egg 12.5

DUCHY EGGS

Benedict 12

Two poached organic eggs,glazed baked ham and hollandaise sauce on an English muffin

Florentine 12

Two poached organic eggs, Cornish cheddar Mornay sauce & steamed greens on an English muffin **V**

Royale 13

Two poached organic eggs, smoked salmon on a English muffin, hollandaise sauce

Avocado wake-up 12

Two poached eggs on 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 $\, {f V} \,$

Bagel 5

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

Toppings

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 SAMPLE MENU

SERVED FROM 12 NOON- EVERY DAY - NO NEED TO BOOK

BIG BOWLS

Levantine bowl 16

Hummus, olives, grilled courgette, ras el hanout carrots, tomato salad, crisp bread & tzatzki **VG**

Spring salad 15

Duchy magnolia, endive, Cornish goat's feta, grilled spring onion, local rhubarb & roasted chickpeas V/GF

Seasonal soup 9

Please ask about today's soup, served with grilled focaccia & wild garlic dip

LARGE PLATES

Cornish clotted cream quiche 13

Rich broccoli & roasted onion quiche, little gem salad, roasted pepper sauce $\, {f V} \,$

Homity pie 15

Leek, potato, onion & cheese pie, seeded slaw & fennel puree $\,\, VG \,\,$

The Duchy fishcake 15

Salmon, smoked mackerel & Cornish crab fishcake, poached Duchy egg, roasted fennel & steamed greens, shellfish sauce **VG**

BBQ pork shoulder 17

Cornish gouda & spring onion twice-baked potato, seeded slaw & BBQ sauce $\ensuremath{\mathbf{GF}}$

Woodman's lunch 14

Warm Duchy sausage roll, Earl Grey tea, egg, beetroot, pickled onion, aged cheddar & ciabatta

SANDWICHES

Hot roast beef sandwich 16

Cornish blue cheese, rocket & sliced tomato, beef gravy & fries

Smoked mackerel croque monsieur 11.5

Make mine a madame 12.5

Smoked mackerel, horseradish & dill sauce toastie, served with beetroot pickled onions

DUCHY EGGS 13 each

Two poached organic eggs served on an English muffin with waffle fries

Benedict

Honey mustard glazed ham & hollandaise sauce

Florentine V

Wilted greens & aged cheddar Mornay sauce

Royale

Smoked salmon & hollandaise sauce

SIDE DISHES 5

Sauté mixed vegetables VG/GF

Skin-on fries VG

Roasted new potatoes with gremolata VG/GF

Mixed garden salad, vinaigrette **VG/GF**

Duchy rosemary & wild garlic buttered focaccia $\mathbf{V}\mathbf{G}$

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CREAM TEA

Cornish cream tea 8.5

Two freshly baked scones of your choice, Cornish clotted cream, strawberry jam & Cornish tea ▼

PUDDINGS

Bread & butter pudding 8.5

Apricot glaze, with clotted cream vanilla ice cream or Cornish clotted cream

Chocolate fudge & salted peanut sundae 7.5

Moomaid clotted cream vanilla ice cream, chocolate brownie, salted caramel sauce, roasted peanuts

V/GF

Moomaid Ice Creams & Sorbets

Per scoop 3

Please ask about today's flavour selection

FROM THE COUNTER ~ SWEET TREATS & CAKES

Carrot cake - Carrot & burnt orange sauce 4.5 V

Mixed berry & lemon roulade 5 GF

Coffee & walnut cake - Espresso syrup 5 V

Pear & blackberry almond cake - vanilla custard 5 DF/GF

Chocolate, lime & coconut cake - Bitter lime sauce 5 VG

Toasted Teacake - West Country butter 4 V

Warm aged cheddar scone - cider apple chutney 5 V





CHILDREN'S SAMPLE MENU

12 YEARS OLD AND UNDER

BREAKFAST Until 11.15

Cornish breakfast 7

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

Beans on toast 6

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

Baked ham or Cornish cheddar cheese sandwich 6

With sliced tomato on white or granary bread, served with apple slices

Banger & Fries 8 GF

A local sausage, skinny fries, peas and gravy

Penne Pomodoro 7 V

Penne pasta with tomato & pepper sauce, grated cheddar cheese



CAFÉ WINES

WHITE WINE

Picpoul de Pinet

France. Gently perfumed, ripe melon fruit and fresh citrus on the nose. Deliciously long on the nose

| 175ML 8.5 | 250ML 10.5 | Bottle 30 |

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 - Allan Scott 2022

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

RED WINE

L'Oie du Perigrod - Merlot

France. Soft & ripe red fruits with a touch of black pepper spice and a long smooth finish.

I 175ML 7 I 250ML 8.5 I Bottle 25

Rioja Vega. Sin Crianza, Bodegas Muerza

Spain. Soft & fruity with flavours of plums & blackcurrants. Vibrant & juicy. Tempranillo grape ar are used to make a soft easy style. | 175ML 7 | 250ML 8.5 | Bottle 25 |

Caoba Estate Oaked Malbec

Argentina. Caoba is 100% Malbec with soft tannins and well integrated oak. A medium easy drinker with good concentration and length.

I 175ML 7 I 250ML 8.5 I Bottle 25

FIZZ

Prosecco Vispo Alegro Treviso

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

| 125ML 8 | Bottle 27 |

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

ROSÉ WINE CO

Cote Mas Rose

France. Light, crisp and fruity with red and black fruit aromas.

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

Knightor Carpe Diem Rose

Cornwall. Fresh summer fruits and floral notes. **Bottle 45**

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	3.75
Latte	3.75
Americano	3.75
Mocha	3.75
Espresso	2.75
Flat white	3.75

Matcha or Tumeric Latte

SyrupAdd vanilla, caramel, hazelnut 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

3.5

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

HOT CHOCOLATE

Belgian Hot Chocolate

3.5

Choose from dark, milk or white chocolate

Duchy Deluxe Hot Chocolate

Choose from dark, milk or white chocolate with cream, marshmallows and chocolate flake

SOFT DRINKS

Coke / Diet Coke

Cornish mineral water Still / sparkling 2.5 / 4 Polgoon elderflower presse 3.5 Navas Cornish ginger beer 4 Duchy iced tea 4 Apple juice / Orange juice 3.5

3.5

6.5

BEERS AND CIDERS

Cornish Orchards Heritage Cider (500ml) 5%

Full-bodied and gently sparkling with ripe apple flavour

Swifties (500ml) 4%

A Cornish smookth, golden lager, easy drinking

Dynamite TNT IPA (500ml) 4.8% 6.5

Crisp, easy drinking with bitter hop kick

G & T

Duchy Nursery Signature G&T

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