



MENU

AVAILABLE DAILY 12PM UNTIL 3PM AND 5PM UNTIL 10PM

STARTERS

Warm sourdough loaf served with salted butter
£7

Caramelised onion soup, Cornish Kern rarebit
£12

Mixed Heritage beetroot salad, Ragstone goat's cheese,
candied walnuts, toasted pine nuts (gf)
£15

Twice baked cheese soufflé, chive sauce
£18.5

Beef tartare, Melba toast
£21 / £32

Smoked salmon, sour cream, shallots,
crispy caperberries, brown bread & butter
£22.5

Caesar salad
baby gem, anchovies, parmesan, croutons, poached egg, Caesar dressing
£16 / £24

Add chicken **£7.5** or bacon **£5**

MAIN COURSES

Butternut squash & sage risotto
with pickled sultanas &
toasted pumpkin seeds (vg, gf)
£14.5 / £21.5

Gressingham duck breast,
crushed Pink Fir Apple potatoes,
braised shallots, Madeira sauce (gf)
£32.5

Pan fried fillet of Stone bass,
Devon clams, salsify
& samphire (gf)
£30

8oz Dry-aged Angus
rib eye steak, grilled tomato,
hand cut chips,
Béarnaise sauce (gf)
£42

Steak, mushroom and ale pie
£27

Supreme of guinea fowl,
curly kale, chestnuts,
herb glazed baby carrots,
tarragon sauce (gf)
£30

Chefs Daily special
Please speak to a member of the team for more information

SIDES ALL £6.5

Buttered Pink Fir
Apple potatoes (gf)

Hand cut
chips

Sauteed curly kale,
confit shallot (gf)

Duchy little gem,
salad cream

Honey roasted root
vegetables (gf)

DESSERTS

Bramley apple & ginger crumble, vanilla ice cream
£11

Bitter chocolate tart, sweet wild cherries (vg, gf)
£12.5

Ice cream
London honeycomb / raspberry ripple / salted caramel
£3.75 per scoop

Lemon posset,
mulled wine berry compote, shortbread
£11.5

Cornish quartz aged Cheddar, Long Clawson Stilton, Somerset Brie
served with oatcakes, Bramley apple & cider chutney
£13.5 / £17.5

Espresso **£4.75**
Caffe latte **£4.75**

Double espresso **£4.95**
Cappuccino **£4.95**

Americano **£4.95**
Teas & tisanes **£6.25**

(vg: vegan | gf: gluten free)

DURRANT'S
DINING ROOM

