



SUNDAY LUNCH MENU

SERVED FROM 12:30PM – 4PM

2 COURSES £45 / 3 COURSES £55



CHOICE OF STARTERS

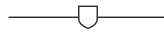
Truffled wild forest mushroom soup (*vg, gf*)

or

Mixed Heritage beetroot salad, goat's cheese
candied walnuts & toasted pine nuts

or

Ham hock terrine, Durrant's homemade piccalilli, grilled sourdough



CHOICE OF MAIN COURSES

Roast Cauliflower risotto, pickled sultanas & deep-fried capers & sage (*vg, gf*)

or

28 day dry-aged West country grass-fed roast sirloin of beef
Tallow roast potatoes, curly kale, honey roast seasonal vegetables,
Yorkshire pudding & red wine sauce

or

Pan fried fillet of Cornish cod, rosemary braised butter beans & black cabbage



CHOICE OF DESSERTS

Bitter chocolate & Comice pear tart (*vg, gf*)

or

Bramley apple & ginger crumble, Rodda's clotted cream

or

Cornish Quartz Aged Cheddar, Long Clawson Stilton,
served with oatcakes, celery, Bramley apple & cider chutney & grapes

(*vg: vegan | gf: gluten free*)

DURRANT'S
DINING ROOM

