



Starters

Slow Cooked Porchetta 13.5
Black Pudding, Apple Ketchup, Salt & Pepper Crackling

Classic French Onion Soup 9
Garlic & Cheese Croutons

The Duchy Cider Rarebit 10
Crusty Sourdough

Crispy Duck Salad 15
Soy Sesame & Honey Dressing

Feta, Cranberry & Walnut Tart ^(vg) 12
Dressed Bitter Leaves

Crispy Devilled Calamari 14
Tomato & Red Pepper Salsa

Pan-fried Scallops 16
Celeriac & Truffle Puree, fresh Apple Salad

Hand sliced Bayonne Ham 10

Cured Beetroot Salmon Gravadlax 14.5
Whipped Horseradish, Caper Berries & Lemon

Mains

From Our Seas

Pan Roasted Seabass 28
Parmentier Potatoes, Mussels and Pea Fricassee, & Cream Sauce

Catch of the Day 26
Roasted Fennel, Lyonnaise Potatoes, Shellfish Vinaigrette

Duchy Battered Haddock 20
Triple Cooked Chips, Minted Peas, Tartare Sauce & Lemon

Seafood Linguini 24
Market Seafood, Gremolata, roasted Cherry Tomatoes

Cornish Cider Mussels 16/24
Leek, Chorizo & Cornish Clotted Cream Sauce, with Toasted Sourdough
(Starter or Main)

Fillet of Sole 29.9
Grenoble Sauce, Buttered New Potatoes

From Our Lands

The Duchy Beef Burger 19.5
Brioche Bun, Emmental, streaky Bacon, Watercress, Crispy Shallots, Sliced Tomato, Red Onion Rings, Skin on Fries, rustic Slaw

Chicken Milanaise 22
Fried Egg, Anchovies, Capers

Whole Grilled Spatchcock Poussin 29.5
Chicory Salad, Persillade Drizzle, Roasted New Potatoes

Pan Roasted Loin of Venison 37.5
Beetroot Fondant, Cabbage & Caraway Croquette, Black Garlic Ketchup

Dry-Aged British Beef
8 Oz Ribeye 36
8 Oz Sirloin 33
Fillet 57
700 Gram T-Bone *(for 2)* 105
600 Gram Chateaubriand *(for 2)* 95

Triple Cooked Chips, Watercress, Roasted Plum Tomatoes, Sauté Mushrooms
Choice of Béarnaise Peppercorn or Diane Sauce

Honey Roasted Duck Breast 24.5
Spiced Carrot & Orange Puree, Caramelized Orange, Roasted Carrots, Duck Jus

Duchy Winter Pie 19.5
Mash Potato, Seasonal Vegetables & rich gravy
Pls Ask for options

Our Gardens

Barbequed Celeriac Burger ^(Vg) 17.9
Watercress, Crispy Shallots, Sliced Tomato, Red Onion Rings, Skin on Fries, Rustic slaw, Brioche Bun

Roasted Gnocchi ^(V) 7.50
Butternut Squash & Papaya Puree, Butternut Squash Crisps, Kale

Miso & Maple Spiced Aubergine Parmigiana ^(Vg) 21.50
Watercress & Fresh Basil Salad

Salads

Caesar Salad 19
Baby Gem, Anchovies, Shaved Parmesan, Garlic Croutons, Crispy Pancetta, Caesar Dressing
Crispy Panko Chicken Breast 4
Or with Halloumi **3**

Superfood Salad ^(VG) 17.5
Quinoa, Carrot, Beetroot, Parsnip, Butternut Squash, Walnuts, Apricots, Pomegranate, Radish, Spring Onions, Orange Segments & Yuzu Dressing

Burrata Caprese Salad 21.9
Heirloom Tomatoes, Olive Oil & Basil Pesto

Sides

Tenderstem Broccoli 6
Skinny fries 6
Mixed seasonal vegetables 5
Courgette Fritters 5
Sweet & Sticky Sausage bites 7

Children's Menu

Melon & Fruits, with Fruit Puree ^(Df, Nf, Gf, Vg) 5
Cheesy Garlic Sourdough ^(Nf) 5
Tomato Soup ^(Nf, Gf) 5
Sausage, Peas & Fries ^(Nf) 10
Fish Goujons, Peas & Fries ^(Nf) 10
Crispy Breaded Chicken & Fries ^(Nf, Gf) 10
Mini Beef/Cheeseburger & Fries ^(Df) 10

Desserts

Spiced Apple Crumble Tart 9
Cornish Clotted Cream Ice Cream

Pear William Paris Brest 9

Warm Sticky Toffee Pudding 9
Butterscotch Sauce, Salted Caramel Ice Cream

Burnt Orange & Marmalade Cheesecake 9
Amaretti Crumble

Bitter Chocolate Torte 9
Rum-soaked Raisins, Chantilly Cream

Raspberry & Coconut Ice Cream Sundae 9
Cherry Sauce, Toasted Coconut Shavings

Selection Of Ice Creams & Sorbets
Per Scoop 3.50

Selection Of Cheeses
Pls Ask