



Sunday Lunch at The Duchy

Starters

Chicken Liver Parfait 10

*Crispy Chicken Skin, Sourdough,
Red Onion Chutney*

Crispy Baby Squid 14

Lemon Aioli, Chilli, Spring Onion

Mushroom Soup 9

Herb oil, Croutons

Salt Baked Beetroot 11

*Whipped Feta, Candied Walnut,
Extra Virgin Olive oil*

Colchester Rock Oysters 18

Ponzu, Wasabi, Shiso

Taramasalata Rosti 11

*Cod's Roe, Lemon Juice, Paprika,
Avruga Caviar*

Roasts

Sirloin of Beef 25

Pork Belly 24

Chicken Leg 21

Chestnut & Mushroom Terrine 18

*All Roasts Served with
Roast Potatoes, Glazed Carrots & Parsnip,
Savoy Cabbage, Yorkshire Pudding*

Sides 6

Tender Stem Broccoli

Cauliflower Cheese

Mixed Leaf Salad

Braised Red Cabbage

Creamed Potatoes

Fish

Pan Roasted Sea Bream 24

*Cauliflower Brown Butter Puree, Broccoli,
Crispy Capers*

Children

Roast Beef 12

Roast Pork 11

Roast Chicken 9

Fish Goujons & Fries 10

Tomato Pasta 8

Desserts

The Duchy Sundae 9

*Vanilla & Pistachio Ice Cream,
Chantilly Cream, Chocolate Sauce*

Cherry Panna Cotta 9

Biscuit Crumb

Ice Cream & Sorbet

3.5 per scoop

Ice Cream

*Vanilla, Chocolate, Coconut, Pistachio
Raspberry Ripple*

British Cheese Selection 14

Crackers, Chutney

Melting Chocolate Brownie 9

Vanilla Ice Cream, Chocolate Sauce

Sorbet

Strawberry, Passionfruit, Champagne

Please advise staff when ordering of any allergies, intolerances, or dietary requirements. We will take all practical precautions to reduce the likelihood of any allergen cross contamination during the preparation of your meal, but please be aware that we handle the following allergens: celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphites and tree nuts in our kitchen and cannot therefore guarantee an allergen free dish