



## 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*

Burrata Salad 12  
*Tomato, Basil*

Salt Baked Beetroot 11  
*Whipped Feta, Candied Walnut,  
Extra Virgin Olive oil*

Padron Peppers 9  
*Sweetcorn Purée, Chilli & Lime*

Crab Cake 14  
*Granny Smith*

### Roasts

Sirloin of Beef 25  
Lamb Rump 26  
Chicken Leg 21  
Chestnut & Mushroom Terrine 18  
*All Roasts Served with  
Roast Potatoes, Carrots & Parsnip,  
Savoy Cabbage, Yorkshire Pudding &  
Cauliflower Cheese*

### Fish

Pan Roasted Sea Bream 24  
*Cauliflower Brown Butter Puree, Broccoli,  
Crispy Capers*

### Sides 6

Tender Stem Broccoli  
Skinny Fries  
Mixed Leaf Salad  
Braised Red Cabbage  
Creamed Potatoes

### Children

Roast Beef 12  
Roast Chicken 9  
Bream 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*

Coconut & White Chocolate Ganache 9  
*Passion Fruit, Toasted Almonds*

Melting Chocolate Brownie 9  
*Vanilla Ice Cream, Chocolate Sauce*

*Vanilla, Chocolate, Coconut, Pistachio  
Raspberry Ripple*

British Cheese Selection 14  
*Crackers, Chutney*

*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