

LUNCH MENU

SERVED FROM 12 NOON EVERY DAY

BBQ pork shoulder 17

Cornish gouda & spring onion, twice-baked potato, seeded slaw & BBQ sauce GF

Hot roast beef sandwich 16.50

Cornish blue cheese, rocket & sliced tomato, beef gravy & fries

Woodsmen's lunch 15

Warm pork sausage roll & baked ham, boiled Duchy egg, beetroot pickled onions, 60mth aged cheddar

Fried Fish 16

Lemon & Parmesan breaded Cornish fish fillet, tartare sauce potato salad & minted pea puree

Smoked mackerel croque monsieur 12

Smoked mackerel, horseradish & dill toastie, beetroot pickled onions

Madame with a Duchy fried egg 12.50

Cornish clotted cream quiche 13.50

Rich broccoli & roasted onion quiche, mixed leaf salad, roasted pepper sauce V

Steamed local asparagus 16

Pan-fried polenta, sunflower seed pesto, tomato salad & crumbled 'feta' VG/GF

Levantine bowl 16

Hummus, olives, local asparagus, ras el hanout carrots, tomato salad, tzatziki & crisp bread VG

Spring salad 14.50

Mixed leaves & chicory, Cornish goat's feta, local rhubarb, cucumber & toasted seeds V/GF

Seasonal soup 9

Please ask about today's soup, served with grilled focaccia & wild garlic dip VG

SIDE DISHES

Sauté mixed vegetables 4.50 VG/GF

Skin-on fries 4 VG

Mixed garden salad & vinaigrette 4.50 VG/GF

Duchy rosemary & wild garlic buttered focaccia £4.50 V

Roasted new potatoes & wild garlic oil £4 VG/GF

ALLERGIES / SPECIAL REQUESTS:

If you have any dietary requirements, food allergies or intolerances, please ask a supervisor who will gladly supply more information or extra options. We are dedicated to safely providing for your needs wherever possible. Please note however, that we cannot guarantee that our dishes are free from trace allergens.

PUDDINGS

Local rhubarb parfait 9

Toasted pistachio cake & white chocolate mousse V

Black Forest truffle 9.5

Duchy spring water & truffled dark chocolate, cherry brandy compote VG/GF

Chocolate & salted peanut sundae 7.5

Clotted cream vanilla ice cream, chocolate brownie, salted caramel sauce, roasted peanuts
V/GF

Moomaid ice creams & sorbets - 3 per scoop

Please ask about today's flavour selection

Cheese 8.5

Please ask about today's cheese, served with apple chutney, celery, grapes & crisp bread

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CHILDREN'S MENU

12 YEARS OLD AND UNDER

Fish sandwich 9.5

Breaded Cornish white fish, crushed peas & little gem lettuce
on a croissant bunt

Baked ham or Cornish cheddar cheese sandwich 6

With sliced tomato on white or granary bread. Served with apple slices

Bangers & Mash 8

A local sausage, mashed potatoes, peas and gravy **GF V**

Penne Pomodoro 7

Penne pasta with tomato & pepper sauce, grated cheddar cheese **V**

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