

# SUNDAY LUNCH

*All our roasts are served with broccoli & cauliflower cheese, roast potatoes, watercress & roasted root vegetables*

**Roast Cornish beef topside & slow-cooked boneless beef rib** 20 (Served well done)

**Roast Cornish beef sirloin & slow-cooked boneless beef rib** 21 (Served pink)

Yorkshire pudding, horseradish cream & red wine gravy

**Roast pork loin** – Apple sauce & crackling, cider gravy 19

**Mixed toasted nut roast** – Redcurrant gravy & watercress 17 VG/GF

**Roast celeriac** 15

Orange glazed tofu, cauliflower miso puree, wilted greens & hazelnut caper dressing VG/GF

**Winter salad** 14

Roasted squash, Cornish blue cheese, toasted seed & almond dukkah, chicory & pear V

Vegan feta option available VG/GF

**Cornish clotted cream quiche** 13.50

Leek, mushroom & aged cheddar quiche, mixed leaf salad, roasted pepper sauce V

**BLT** 13

Locally smoked bacon, tomato, lettuce & tarragon mayonnaise on rustic ciabatta, served with fries DF

**Beef barbacoa tacos** 15

15hr chipotle braised beef, corn tortillas, chili bean rice & lime dressing GF

**Salmon escalope** 17.50

Grilled Scottish salmon, celeriac remoulade, steamed greens, thyme rosti & sauce vierge GF

**Soup & bread** 9 - Please ask about today's soup, served with toasted ciabatta & butter V

## SIDE DISHES

Sauté mixed vegetables 4.50 VG/GF      Skin-on fries 4 VG

Garden salad & vinaigrette 4.50 VG/GF      Roasted new potatoes & gremolata 4.50 VG/GF

Duchy rosemary & garlic buttered focaccia 4.50 V

## SPICY LOADED CORNISH CRAB FRIES 13

Brown crab Mornay sauce, dressed white crab, spring onion, black olives & jalapenos,

Old Bay seasoned skin-on fries. A large side for one, or ample sharer for two.

### 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.

**V: Vegetarian VG: Vegan DF: Dairy free**

# PUDDINGS

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## **Classic caramelised lemon tart 8.5**

Cornish clotted cream, raspberry & vanilla compote V/GF

## **Black Forest truffle 9.5**

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

## **Millionaire's shortbread sundae 7.5**

Millionaire's shortbread ice cream, clotted cream shortbread & toasted hazelnuts V

## **West Country cheese 9.50**

Please ask about today's cheese, served with apple chutney, celery, grapes & carta di musica

## **Cornish ice creams & sorbets 3 per scoop**

Please ask about today's flavour selection

## **Make mine an Affogato**

Madagascar vanilla ice cream & fresh espresso 6 V

## **The Garden Hut & Courtyard - Available for small bespoke events**

Our Garden Hut & Courtyard is a classic Shepherd Hut nestled away by our kitchen garden and is the perfect intimate space for a small celebration, a meeting of minds or for a more sporting event. Whether you fancy full afternoon tea, a fun brunch or a working lunch, please enquire with a supervisor who will start you on your journey.

You'll be well-stocked with all the necessities to make your garden getaway a day to remember. Hot and cold beverage facilities, widescreen television with connectivity, wifi, games & puzzles, and of course the breakout space of your own resplendent courtyard with an imposing concrete table and covering for those 'off' days.

**Stroll down to the garden and have a look!**

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