



# MENU

AVAILABLE MONDAY TO SATURDAY 12PM UNTIL 3PM AND 5PM UNTIL 10PM  
SUNDAY 5PM UNTIL 10PM

**BLOODY MARY**  
£18.50

**BELLINI**  
£16.50

**DIRTY MARTINI**  
£18.50

**ESPRESSO MARTINI**  
£18.50

## STARTERS

### FOR THE TABLE

Warm sourdough loaf served with salted butter  
**£4.95**

Selection of olives, gordal & smokey salamanca  
**£8.50**

Grilled Wye Valley asparagus, poached Burford brown egg with hollandaise sauce  
**£14.75**

Chilled garden pea & mint soup (vg, gf)  
**£11.75**

Isle of wight heritage tomato, Burrata, toasted pine nuts salad with balsamic dressing  
**£15.00**

**Caesar salad**  
Baby gem, anchovies, parmesan, croutons, poached Burford brown egg, Caesar dressing  
**£16.00 / £24.00**

Add chicken **£7.50** or bacon **£5.00**

Chicory, Clawson Stilton, candied walnuts, toasted pine nuts salad with honey mustard dressing (gf)  
**£14.85 / £22.00**

Cured Hendrick's salmon, lemon herb mayo, toasted rye bread  
**£18.75**

Pan fried king scallops, pea purée, black pudding, crispy Parma ham with dill oil  
**£21.25**

### CHEF'S DAILY SPECIAL

Please speak to a member of the team for more information

### DURRANT'S TRADITIONAL SUNDAY ROAST

Join us every Sunday from 12:30pm until 4:00pm

## MAIN COURSES

Wye Valley asparagus and Spring vegetable risotto with bean curd, crispy shallots & deep-fried capers (vg, gf)  
**£15.75 / £22.75**

Pan fried Cornish cod fillet, crushed Jersey royal potatoes with pea puree & mint oil  
**£28.25**

Pan fried wild Halibut fillet, Avruga caviar, sun-dried Isle of wight heritage cherry tomatoes, grilled tenderstem broccoli with lemon & herb butter  
**£34.75**

Stuffed Suffolk corn-fed chicken breast, sweetcorn purée, slow cooked chicory, crispy Parma ham & tarragon sauce (gf)  
**£29.75**

8oz Himalayan salt aged rib eye steak, grilled tomato, hand cut chips, peppercorn sauce (gf)  
**£42.00**

Herb crusted Oxfordshire lamb rump  
Creamed truffle mashed potato, wilted spinach, shallot confit with rosemary sauce  
**£38.00**

Cheesy fish pie  
**£28.75**

## SIDES

ALL £6.50

Heritage tomato, aged balsamic dressing (vg, gf)  
Minted Jersey Royal potatoes (vg, gf)

Mixed salad (vg, gf)  
Duchy little gem, salad cream

Tenderstem broccoli, lemon zest (vg, gf)  
Hand cut chips (vg, gf)

## DESSERTS

Rhubarb, lemon & chocolate tart (vg, gf)  
**£11.75**

Strawberry & pistachio tart  
**£12.25**

Ice cream / sorbet selection  
London honeycomb / raspberry ripple / vanilla / lemon / mango / blackcurrant  
**£3.75 PER SCOOP**

Passion fruit cheesecake, mango compote  
**£10.25**

Seasonal Eton mess  
**£11.25**

Selection of cheeses - Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie, Rosary Goats Ash served with oatcakes, celery, Bramley apple & cider chutney & grapes  
**TWO £12.75 / FOUR £18.75**

Espresso  
Caffe latte

**£4.75**  
**£4.75**

Double espresso  
Cappuccino

**£4.95**  
**£4.95**

Americano  
Teas & tisanes

**£4.95**  
**£6.25**

(vg: vegan | gf: gluten free)

DURRANT'S  
**DINING ROOM**

