



# DURRANT'S TRADITIONAL SUNDAY ROAST

SERVED FROM 12:30PM – 4PM

**2 COURSES £45.00 / 3 COURSES £55.00**

**BLOODY MARY**  
£18.50

**BELLINI**  
£16.50

**DIRTY MARTINI**  
£18.50

**ESPRESSO MARTINI**  
£18.50

## FOR THE TABLE

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

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

## CHOICE OF STARTERS

Truffled mushroom soup (*vg, gf*)

*or*

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

*or*

Ham hock terrine, Durrant's homemade piccalilli, grilled sourdough

## DURRANT'S AFTERNOON TEA

Available Monday to Sunday

12PM until 5PM

## CHOICE OF MAIN COURSES

Wye Valley asparagus and Spring vegetable risotto with crispy shallots & deep-fried capers (*vg, gf*)

*or*

28 day dry-aged West country grass-fed roast sirloin of beef  
Tallow roast potatoes, curly kale, honey roast seasonal vegetables, Yorkshire pudding & red wine sauce

*or*

Pan fried Cornish cod fillet, crushed Jersey royal potatoes & mint oil (*gf*)

## CHOICE OF DESSERTS

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

*or*

Passion fruit cheesecake, mango compote

*or*

Cornish quartz aged Cheddar, Clawson Stilton, served with oatcakes, celery, grapes, Bramley apple & cider chutney

(*vg: vegan | gf: gluten free*)

DURRANT'S  
DINING ROOM

