



MENU

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

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

DURRANT'S BRUNCH

Join us every Saturday
12PM until 4PM

STARTERS

Chilled tomato & red pepper soup
(vg, gf)
£11.25

Ham hock terrine, Durrant's homemade piccalilli, grilled sourdough
£13.25

Spiced west country white crab, lemon vinaigrette dressing, bash avocado, sesame seeds, Melba toast
£19.25

Prawn cocktail with Avruga caviar (gf)
£14.75

Cured Hendrick's salmon, lemon herb mayo, toasted rye bread
£18.50

Octopus salad, shaved pickled fennel, breakfast radish, micro cress & citrus mustard dressing (gf)
£17.80

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**

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 4PM

MAIN COURSES

Seasonal vegetable risotto with bean curd, crispy shallots & deep-fried capers (vg, gf)
£16.25 / £23.50

Chargrilled Newlyn lemon sole with brown butter
£36.00

Pan-fried wild halibut fillet, sun-dried heritage cherry tomatoes & olives, grilled tenderstem broccoli, Avruga caviar & herb butter (gf)
£34.00

Honey-roasted Gressingham duck breast, confit shallot & wilted spinach, beetroot purée, rösti potato with Madeira sauce
£34.75

10oz grass fed grilled sirloin steak, roast tomato, hand-cut chips, Béarnaise sauce (gf)
£40.00

Pan-seared Cornish cod fillet, crushed new potatoes with garden pea purée & mint oil (gf)
£28.75

Stuffed Suffolk corn-fed chicken breast, crispy Parma ham, baby sweetcorn, battered courgette flower, cherries & red wine sauce
£29.25

SIDES ALL £7.00

Minted new potatoes (vg, gf)
Mixed salad (vg, gf)

Confit shallot & wilted spinach (vg, gf)
Duchy little gem, salad cream

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

DESSERTS

Passion fruit cheesecake, mango compote
£10.50

Compressed sliced pineapple, fresh chilli, coconut sorbet & basil cress (vg, gf)
£10.00

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

Elderflower panna cotta, seasonal berry compôte & shortbread
£11.00

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 **£4.75**
Caffe latte **£4.75**

Double espresso **£4.95**
Cappuccino **£4.95**

Americano **£4.95**
Teas & tisanes **£6.25**

(vg: vegan | gf: gluten free)

Inclusive of 20% VAT. An optional 12½% service charge will be added. Please notify your waiter of any food allergens or intolerances when ordering. Please be advised that our kitchen is not gluten-free or nut-free.

DURRANT'S
DINING ROOM

