



ROOM SERVICE

AVAILABLE DAILY FROM 12PM – 10PM

STARTERS

Warm sourdough loaf served
with salted butter

£4.95

Chickpea & pepper hummus
with crudites (vg, gf)

£9.50

Chilled tomato
& red pepper soup (vg, gf)

£11.25

Prawn cocktail
with Avruga caviar

£14.75

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

£18.50

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

FINGER SANDWICHES

Served with root vegetable crisps

Egg mayonnaise, garden cress, white loaf

£12.00

Truffled chicken mayonnaise, wholemeal loaf

£14.50

Cucumber, cream cheese, dill, tomato loaf

£12.00

Scottish smoked salmon

£16.00

MAINS

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

£16.25 / £23.50

Pan-seared Cornish cod fillet,
crushed new potatoes with
garden pea purée & mint oil

£28.75

Club sandwich
Grilled chicken breast, bacon,
plum tomato, baby gem, mayonnaise,
fried egg, served with fries

£21.50

Durrant's cheeseburger
Brioche bun, gem lettuce, plum tomato,
caramelised onions, mature cheddar,
homemade relish, gherkin & fries

£25.50

Fish finger butty,
mushy peas, tartare sauce, fries

£22.00

SIDES

ALL £7.00

Mixed salad (vg, gf)

Duchy little gem, salad cream

Hand-cut chips (vg, gf)

DESSERTS

Passion fruit cheesecake, mango compote

£10.50

Ice cream / sorbet selection
London honeycomb / raspberry ripple /
vanilla / lemon / mango/ blackcurrant

£3.75 PER SCOOP

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

£10.00

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

Elderflower panna cotta,
seasonal berry compôte & shortbread

£11.00

(vg: vegan | gf: gluten free)