



## 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

Roasted heritage pumpkin soup, butternut squash crisps & toasted pumpkin seeds (vg, gf)  
**£12.00**

Chef's Beetroot selection salad, Rosary Goats Ash, pickled walnuts & toasted pine nuts (gf)  
**£15.00**

Fried Burrata & chicory salad, maple-roasted fig, candied hazelnut & red pepper ketchup  
**£14.75**

Cured dill salmon, pickled cucumber, horseradish cream, salmon roe & toasted rye bread  
**Starter £18.75 / Main £23.50**

Braised rabbit leg tortellini, pickled girolles, shallot purée, crispy Parma ham  
**£17.50**

Duck terrine, quince gel, celeriac remoulade, brioche, spiced plum chutney  
**£16.25**

Twice baked Cornish Cheddar cheese soufflé, chive sauce  
**£18.00**

### 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

Truffle & wild mushroom risotto, black garlic, roasted chestnuts & pickled shimeji mushroom (vg, gf)  
**£16.25 / £23.50**

8oz Dry-aged Angus rib eye steak, peppercorn sauce, grilled tomato, hand-cut chips  
**£46.75**

Herb crust Cornish cod fillet, heritage baby carrots, Devon clams, crispy dice Pink Fir potatoes with chive butter sauce  
**£30.00**

Highland venison fillet, forest berries, goat cheese, roasted baby beetroots, crispy kale & chocolate sauce  
**£44.75**

Steak, mushroom and ale pie, served with a side of your choice  
**£34**

Pork tenderloin, celeriac purée, savoy cabbage, Bramley apple chutney, crispy black pudding with wholegrain mustard sauce  
**£32.00**

Pheasant Supreme, confit duck leg bonbon, burnt leek purée, courgettes & smoked duck sauce  
**£34.00**

## SIDES

ALL £6.75

Hand-cut chips  
Fries

Honey roasted root vegetables (gf)  
Wilted curly kale, confit shallot (vg, gf)

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

## DESSERTS

Bitter chocolate tart, wild cherries (vg, gf)  
**£12.00**

Bramley apple & ginger crumble, vanilla ice cream  
**£11.75**

Panna Cotta, mulled wine berries compote, almond tuiles  
**£10.75**

Orange vanilla crème brûlée & shortbread  
**£10.00**

Chef's homemade cake of the Day  
**£5.25**

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

**Selection of cheeses**  
Cornish quartz aged Cheddar, Clawson Stilton, Somerset Brie, Rosary Goats Ash served with oatcakes, celery, Bramley apple & cider chutney & grapes  
**TWO £13.25 / FOUR £19.25**

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**

