



DURRANT'S TRADITIONAL SUNDAY ROAST

SERVED FROM 12:30PM – 4PM

2 COURSES £45.00 / 3 COURSES £55.00

BLOODY MARY
£17.00

BELLINI
£15.00

DIRTY MARTINI
£17.00

ESPRESSO MARTINI
£17.00

DURRANT'S SATURDAY BRUNCH

Join us every
Saturday
and on Bank
Holidays
12PM
until 4PM

FOR THE TABLE

Warm sourdough loaf served with salted butter
£4.95

CHOICE OF STARTERS

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

or

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

or

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

CHOICE OF MAIN COURSES

Truffle & wild mushroom risotto,
with roasted chestnuts (*vg, gf*)

or

Pan-seared Cornish cod fillet, crushed Pink Fir potatoes with chive butter sauce

or

Pork tenderloin, celeriac purée, savoy cabbage with wholegrain mustard sauce

or

£5.00 supplement

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

CHOICE OF DESSERTS

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

or

Orange vanilla crème brûlée & shortbread

or

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

SIDES ALL £6.75

Hand-cut
chips

Honey roasted
root vegetables
(*gf*)

Wilted curly
kale, confit
shallot (*gf*)

Duchy baby
gem, salad
cream

Mixed salad
(*vg, gf*)

Fries

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

DURRANT'S
DINING ROOM

