



MENU

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

BLOODY MARY
£19.50

OLD FASHIONED
£19.50

NEGRONI
£19.50

ESPRESSO MARTINI
£19.50

FOR THE TABLE

Warm sourdough loaf served with salted butter
£8.50

DURRANT'S BRUNCH

Join us every Saturday
12PM until 4PM

Chef's freshly made soup of the day
£12.25

Heritage beetroot salad, pickled clementine, candied walnuts & toasted pine nuts (vg, gf)
£14.00

Add Rosary Goats Ash £3.75

Chicory & Comice pear salad, Clawson Stilton, roasted hazelnuts & honey mustard dressing (gf)
£17.00 / £24.00

Twice baked Cornish Cheddar cheese soufflé, chive sauce
£18.00

STARTERS

Pan-fried king scallops, caramelised shallot purée, black pudding & crispy Parma ham, herb oil
£23.00 / £34.00

Smoked salmon, deep-fried Lilliput capers, shallots, horseradish cream with toasted rye bread
£22.50

Chef's homemade terrine & apricot with celeriac remoulade, quince jelly, brioche & plum chutney
£18.25

TODAY'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

Butternut squash & sage risotto with pickled sultanas & toasted pumpkin seeds (vg, gf)
£23.50

Add Mascarpone £3.75

Roast Gressingham honey duck breast with wilted spring greens, carrot purée, braised shallot & orange red wine sauce (gf)
£38.75

Pan-seared Cornish cod fillet with braised lentils, Chantenay carrots, black cabbage & herb oil (gf)
£33.75

Supreme of guinea fowl with curly kale, chestnuts, herb glazed heritage carrots, butternut squash purée & tarragon sauce
£35.75

Pan-fried stone bass fillet with saffron mashed potato, tenderstem broccoli, cherry vine tomato confit & chive butter sauce (gf)
£36.50

8oz dry-aged Angus rib-eye steak, peppercorn sauce with grilled tomato & hand-cut chips
£48.00

Yorkshire grain-fed chicken, leek & forest mushroom pie with a side of your choice
£34.75

SIDES

ALL £6.75

Hand-cut chips (vg, gf)

Curly kale, confit shallot (vg, gf)

Honey roasted root vegetables (gf)

Tenderstem broccoli, lemon zest (vg, gf)

Saffron mashed potato

Wilted spring greens & toasted pine nuts (vg, gf)

Mixed salad (vg, gf)

DESSERTS

Ice cream selection

London honeycomb / raspberry ripple vanilla / cinnamon
£3.75 per scoop

Orange & vanilla panna cotta, rhubarb compôte with shortbread
£12.00

Sorbet selection

Lemon / mango blackcurrant / coconut
£3.75 per scoop

Cake of the day

£9.75

Selection of cheeses

Cornish Quartz aged Cheddar, Clawson Stilton, Somerset Brie, Rosary Goats Ash with oatcakes, celery, Bramley apple & cider chutney & grapes
£19.75

Espresso
Caffe latte

£4.75
£4.75

Double espresso
Cappuccino

£4.95
£4.95

Americano
Teas & tisanes

£4.95
£6.25

(vg: vegan / gf: gluten free)

DURRANT'S
DINING ROOM

