



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

STARTERS

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

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**

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

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

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

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

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

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

SIDES

ALL £6.75

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

Curly kale, confit shallot (vg, gf)
Saffron mashed potato
Mixed salad (vg, gf)

Honey roasted root vegetables (gf)
Wilted spring greens & toasted pine nuts (vg, gf)

DESSERTS

Bramley apple & ginger crumble, cinnamon ice cream
£12.00

Bitter chocolate & Comice pear tart (vg, gf)
£14.50

Ice cream selection
London honeycomb / raspberry ripple
vanilla / cinnamon
£3.75 per scoop

Sorbet selection
Lemon / mango
blackcurrant / coconut
£3.75 per scoop

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

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

Cake of the day
£9.75

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)

DURRANT'S
DINING ROOM

