



EXPRESS SET LUNCH MENU

2 COURSES £38.00 / 3 COURSES £48.00

SERVED FROM 12PM – 3PM

AVAILABLE MONDAY TO FRIDAY – EXCLUDING BANK HOLIDAYS

BLOODY MARY
£19.50

OLD FASHIONED
£19.50

NEGRONI
£19.50

ESPRESSO MARTINI
£19.50

FOR THE TABLE

Warm sourdough loaf with salted butter
£8.50



CHOICE OF STARTERS

Chef's freshly made soup of the day
or

Ham hock terrine with Durrant's homemade piccalilli
& grilled sourdough

or

Caesar salad

Baby gem, anchovies, parmesan, croutons,
poached egg, Caesar dressing

Add grilled chicken breast £7.50 or bacon £5.00



TODAY'S DAILY SPECIAL

Please speak to a member of the team for more information

DURRANT'S AFTERNOON TEA

Available Monday to Saturday 12PM until 5PM
Sunday 12:30PM until 5PM

DURRANT'S TRADITIONAL SUNDAY ROAST

Join us every Sunday from 12:30PM until 4PM

CHOICE OF MAIN COURSES

Yorkshire grain-fed chicken Milanese with fried egg, truffle mayo & fries

or

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

Add Mascarpone £3.75

or

Salmon, cod, smoked haddock fish cake with wilted spinach, poached egg & chive butter sauce



SIDES £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)



CHOICE OF DESSERTS

Bitter chocolate & Comice pear tart (vg, gf)

or

Cake of the day

or

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

(vg: vegan / gf: gluten free)

Inclusive of 20% VAT. An optional 12½% service charge will be added to your bill.

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

