



DURRANT'S TRADITIONAL SUNDAY ROAST

SERVED FROM 12:30PM – 4PM

2 COURSES £48.00 / 3 COURSES £60.00

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



CHOICE OF STARTERS

Chef's freshly made soup of the day

or

Chef's beetroot selection salad, Rosary Goats Ash, candied walnuts & toasted pine nuts (vg, gf)

Add Rosary Goats Ash **£3.75**

or

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

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

DURRANT'S AFTERNOON TEA

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



CHOICE OF MAIN COURSES

Butternut squash & sage risotto with pickled sultanas & toasted pumpkin seeds (vg, gf)
Add Mascarpone **£3.75**

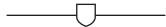
or

28-day dry-aged West country grass-fed roast sirloin of beef with duck fat roast potatoes, curly kale, honey roast seasonal vegetables, cauliflower cheese, Yorkshire pudding & red wine sauce

or

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

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



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)



CHOICE OF DESSERTS

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

or

Bitter chocolate & Comice pear tart (vg, gf)

(vg: vegan / gf: gluten free)

Bramley apple & ginger crumble, cinnamon ice cream

or

Cake of the day

DURRANT'S
DINING ROOM

