



DURRANT'S TRADITIONAL SUNDAY ROAST

SERVED FROM 12:30PM – 4:00PM

2 COURSES £48.00 / 3 COURSES £60.00

STRAWBERRY
MEZCAL MARGARITA
£19.50

NEGRONI
SBAGLIATO
£19.50

BLOODY
MARY
£19.50

ESPRESSO
MARTINI
£19.50

LEMON- BLUEBERRY
DAIQUIRI
£19.50

DURRANT'S SATURDAY BRUNCH

Join us every Saturday and on Bank Holidays
12:00PM until 4:00PM

FOR THE TABLE

Warm sourdough loaf served with salted butter
£6.75

CHOICE OF STARTERS

Chef's freshly made soup of the day

or

Isle of Wight heritage tomato, burrata, toasted pine nuts salad with balsamic dressing (gf)

or

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

Ham hock terrine, Bramley apple & cider chutney with grilled sourdough

DURRANT'S AFTERNOON TEA

Available Monday to Saturday
12:00PM until 5:00PM

Sunday
12:30PM until 5:00PM

CHOICE OF MAIN COURSES

Wye Valley asparagus & Spring vegetable risotto with bean curd, crispy shallots & capers (vg, gf)

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 fried English rainbow trout fillet, samphire, Shetland mussels, crispy diced Jersey royal potatoes with dill butter sauce (gf)

Stuffed Yorkshire grain-fed chicken breast, sweetcorn purée, chicory, crispy Parma ham & tarragon sauce

SIDES ALL £6.75

Mixed salad (vg, gf)

Minted Jersey Royal potatoes (vg, gf)

Hand-cut chips (vg, gf)

Heritage tomato with aged balsamic dressing (vg, gf)

Honey roasted root vegetables (gf)

Tenderstem broccoli, lemon zest (vg, gf)

CHOICE OF DESSERTS

Cake of the day

Elderflower panna cotta, rhubarb compôte, shortbread

or

or

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

Pineapple & chilli slices with coconut sorbet, basil cress (vg, gf)

(vg: vegan | gf: gluten free | v: vegetarian)

DURRANT'S
DINING ROOM

