



ALL DAY MENU

AVAILABLE MONDAY TO SATURDAY 12:00PM UNTIL 3:00PM AND 5:00PM UNTIL 10:00PM
SATURDAY & SUNDAY 5:00PM UNTIL 10:00PM

STRAWBERRY
MEZCAL MARGARITA
£19.50

SPRITZ
COCKTAIL
£19.50

ELDERFLOWER
COLLINS
£18.50

BLOODY
MARY
£19.50

LEMON- BLUEBERRY
DAIQUIRI
£19.50

FOR THE TABLE

Warm
sourdough loaf
served with
salted butter
£6.75

Selection
of olives,
Gordal &
smokey
Salamanca
£8.50

STARTERS

Chef's freshly made soup
of the day
£12.25

Chicory, Clawson Stilton, candied
hazelnuts, toasted pine nuts salad
with honey mustard dressing (gf)
£15.00 / £23.00

Octopus salad, shaved fennel,
orange segment, heritage cherry
tomatoes, micro cress
& citrus mustard dressing (gf)
£17.25 / £26.00

Garden pea & feta scotch egg with
endive, pickled radish, served with
saffron mayo (v)
£15.25

Isle of Wight heritage tomato salad
with Burrata, toasted pine nuts,
basil cress & balsamic dressing (gf)
£15.75

Spiced west country white crab
meat, lemon vinaigrette dressing,
smashed avocado, sesame seeds,
Melba toast
£19.25

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
4:00PM

House-cured beetroot salmon infused with Durrant's Gin, pickled cucumber, salmon roe,
horseradish cream & toasted rye bread
£21.00

MAIN COURSES

Caesar salad Baby gem, anchovies, parmesan,
croutons, poached egg, Caesar dressing (v)
£16.00 / £24.00
Add chicken breast £7.50 or bacon £5.00

Pan-fried Newlyn lemon sole with brown butter (gf)
£36.00

Thinly sliced grass-fed roast sirloin of beef, mixed
salad, shaved parmesan, toasted pine nuts, cherry
tomatoes, house dressing & balsamic glaze (gf)
£19.00 / £28.50

8oz dry-aged Angus rib-eye steak, grilled tomato,
béarnaise sauce with a side of
your choice (gf)
£46.00

Spring vegetable risotto with bean curd,
crispy shallots & deep-fried lilliput capers (vg, gf)
£16.75 / £23.75

Chargrilled Swordfish, sun-dried Isle of Wight
heritage cherry tomatoes, caper & olive confit,
grilled tenderstem broccoli with herbs-infused
butter (gf)
£34.75

Honey-roasted Gressingham duck breast, fondant
potato, broad beans, wilted spinach, heritage baby
carrots with orange red wine sauce (gf)
£44.00

Stuffed Yorkshire grain-fed chicken breast, sweetcorn
purée, crispy Parma ham, baby sweetcorn, battered
courgette flower & tarragon sauce
£32.75

SIDES ALL £6.75

Tenderstem broccoli, lemon zest (vg, gf)

Mixed salad (vg, gf)

Hand-cut chips (vg, gf)

Isle of Wight heritage tomatoes with
aged balsamic dressing (vg, gf)

French fries (vg, gf)

Wilted spinach, confit shallot &
broad beans (vg, gf)

DESSERTS

Cake of the day
£9.75

White chocolate mousse with coconut,
passion fruit & pineapple (vg, gf)
£13.50

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

Seasonal Eton mess (gf)
£10.75

Elderflower, pistachio &
strawberry tart
£12.75

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

Durrant's Signature Rum Baba with rhubarb chantilly cream
£13.25

Espresso £5.20
Caffe latte £5.20

Double espresso £5.45
Cappuccino £5.45

Americano £5.45
Teas & tisanes £6.85

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

A £5.00 Room service delivery charge and a discretionary 12.5% 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. Inclusive of 20% VAT.

DURRANT'S
DINING ROOM

