



EXPRESS SET LUNCH MENU

2 COURSES £38.00 / 3 COURSES £48.00

AVAILABLE MONDAY TO FRIDAY - EXCLUDING BANK HOLIDAYS
FROM 12:00PM – 3:00PM

STRAWBERRY
MEZCAL MARGARITA
£19.50

SPRITZ
COCKTAIL
£19.50

ELDERFLOWER
COLLINS
£18.50

BLOODY
MARY
£19.50

LEMON- BLUEBERRY
DAIQUIRI
£19.50

DURRANT'S AFTERNOON TEA

Available
Monday to
Saturday
12:00PM
until
5:00PM
and also on
Sunday
12:30PM
until
5:00PM

FOR THE TABLE

Warm sourdough loaf with salted butter
£6.75

CHOICE OF STARTERS

Chef's freshly made soup of the day
or

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

Caesar salad
Baby gem, anchovies, parmesan, croutons,
poached egg, Caesar dressing (v)

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 TRADITIONAL SUNDAY ROAST

Join us every
Sunday from
12:30PM
until
4:00PM

CHOICE OF MAIN COURSES

Spring vegetable risotto with crispy shallots & deep-fried lilliput capers (vg, gf)
or

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

Salmon, cod, smoked haddock fish cake, served with wilted spinach, poached egg & wholegrain
mustard sauce

SIDES ALL £6.75

Hand-cut chips (vg, gf)

Mixed salad (vg, gf)

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

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

French fries (vg, gf)

Tenderstem broccoli,
lemon zest (vg, gf)

CHOICE OF DESSERTS

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

Cake of the day

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

(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

