



BRUNCH

AVAILABLE SATURDAYS & BANK HOLIDAYS 12:00PM UNTIL 4:00PM

SAUVIGNON
DE LORIE 175ml
£13.00

PINOT NOIR
175ml
£16.75

SPICED OLD
FASHIONED
£17.00

NERO D'AVOLA
175ml
£13.00

BLOODY
MARY
£16.00

CHARDONNAY
JOEL GOTT 175ml
£15.25

FOR THE TABLE

Warm
sourdough
loaf with
salted butter
£5.50

Selection of
olives, Gordal
& smokey
Salamanca
£7.75

BREAK THE FAST CLASSICS

Full English Breakfast, hash brown, grilled tomatoes, baked beans,
black pudding, bacon, Cumberland sausage, Portobello mushrooms
& eggs of your choice

£26.00

Full Vegetarian Breakfast, hash brown, grilled tomatoes, baked beans,
sautéed spinach, Portobello mushrooms & eggs of your choice (gf)

£24.00

Full Vegan Breakfast, hash brown, grilled tomatoes, baked beans,
sautéed spinach, avocado & Portobello mushrooms (gf)

£22.00

Smashed avocado & feta on sourdough toast with egg of your choice
(scrambled or poached)

£17.00

Smoked salmon & scrambled eggs with toast of your choice

£21.00

DURRANT'S AFTERNOON TEA

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

Sunday
12:30PM
until 5:00PM

Eggs Benedict, ham, poached eggs,
English muffin & hollandaise sauce
£18.50

Eggs Florentine, spinach, poached eggs,
English muffin & hollandaise sauce
£18.50

Eggs Royale, smoked salmon,
poached eggs, English muffin
& hollandaise sauce
£19.50

Gluten-free toasted bread
& preserves
£6.25

Plain omelette (gf)
£13.50

Add: ham / cheddar cheese / tomato / spinach / mushroom / feta cheese
£1.60 each

Toast & preserves
£6.00

Belgian waffle with seasonal mixed
berries & maple syrup
£15.75

French Toast with caramelised bananas
& seasonal berries
£16.75

Buttermilk pancakes with
seasonal berries & maple syrup
£17.50 Add bacon **£5.00**

KITCHEN CLASSICS

Truffle & wild mushroom risotto, chestnuts & pickled shimeji
mushroom, black garlic (vg, gf)
£16.00 / £23.00

Club sandwich, Yorkshire grain-fed chicken breast,
bacon, plum tomato, baby gem, mayonnaise,
fried egg & fries
£24.75

Three-cheese toastie with Cornish Quartz aged Cheddar,
Clawson Stilton, Somerset Brie & Bramley apple & cider
chutney served with root vegetable crisps
£17.00

Yorkshire grain-fed chicken Milanese with fried
egg, truffle mayo & fries
£23.75

Salmon, cod, smoked haddock fish cake, served
with wilted spinach & confit shallot poached egg
& wholegrain mustard sauce
£24.75

Thinly sliced grass-fed roast sirloin of beef, mixed salad,
shaved parmesan, toasted pine nuts, cherry tomatoes,
house dressing & balsamic glaze (gf)
£17.25 / £25.00

Durrant's cheeseburger, brioche bun, gem lettuce, plum
tomato, caramelised onions, mature cheddar,
homemade relish, gherkin & fries
£25.50 Add bacon **£5.00**

Caesar salad, baby gem, anchovies, parmesan,
croutons, poached egg & Caesar dressing
£14.00 / £22.00
Add chicken **£7.50** or bacon **£5.00**

8oz dry-aged Angus rib-eye steak, grilled tomato, hand cut chips with one choice of sauces below (gf)
Madeira jus / Chocolate sauce / Wholegrain mustard gravy / Béarnaise sauce
£42.00

SIDES £6.00 PER ITEM

Mixed salad with house
dressing (vg, gf)

Hand-cut chips (vg, gf)

French fries (vg, gf)

Honey roasted root
vegetables (gf)

DESSERTS

Bitter chocolate tart with wild
sour cherry compote (vg, gf)
£12.00

Cake of the day
£7.25

Seasonal fruit compôte with
coconut chia seeds (vg, gf)
£9.75

Bramley apple & ginger
crumble, cinnamon ice cream
£10.75

Ice cream selection
London honeycomb / raspberry ripple
vanilla / cinnamon
£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
£18.75 per person

Sorbet selection
Lemon / mango / blackcurrant
coconut
£3.75 per scoop

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

DURRANT'S
DINING ROOM

