



EXPRESS SET LUNCH MENU

2 COURSES £30.00 / 3 COURSES £40.00

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

ALBARINO
175ml
£13.00

BLOODY
MARY
£16.00

PINOT NOIR
175ml
£16.75

SPICED OLD
FASHIONED
£17.00

NERO D'AVOLA
175ml
£13.00

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

CHOICE OF STARTERS

Chef's freshly made soup of the day

or

Chef's homemade Ham hock terrine, Bramley apple
& cider chutney with grilled sourdough

or

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

CHOICE OF MAIN COURSES

Truffle & wild mushroom risotto, black garlic & chestnuts (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 & shallot confit,
poached egg & wholegrain mustard sauce

SIDES £6.00 PER ITEM

French fries (vg, gf)

Hand-cut chips (vg, gf)

Honey roasted root vegetables (gf)

Wilted spinach & shallot confit (vg, gf)

Wilted curly kale & toasted pine nuts (vg, gf)

Mixed salad with house dressing (vg, gf)

CHOICE OF DESSERTS

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

Cake of the day

Seasonal fruit compôte
with coconut chia
seeds (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

