



DURRANT'S TRADITIONAL SUNDAY ROAST

SERVED FROM 12:30PM – 4:00PM

1 COURSE MAIN £34.00 / 2 COURSES £48.00 / 3 COURSES £60.00

ALBARINO
175ml
£13.00

BLOODY
MARY
£16.00

TARON RIOJA
175ml
£13.00

SPICED OLD
FASHIONED
£17.00

PINOT NOIR
175ml
£16.75

CHARDONNAY
JOEL GOTT 175ml
£15.25

FOR THE TABLE

Warm sourdough loaf served 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

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

or

Chicory & Comice pear salad,
Clawson Stilton, toasted pine nuts,
honey mustard dressing (gf)

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

CHOICE OF MAIN COURSES

Truffle & wild mushroom risotto, chestnuts & pickled shimeji mushroom, black garlic (vg, gf)

or

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

or

Stuffed Yorkshire grain-fed chicken breast
with chestnut, duck fat roast potatoes, curly
kale & confit shallot, honey roast mixed
vegetables, cauliflower cheese, Yorkshire
pudding & red wine gravy

Grass-fed roast sirloin of beef with duck
fat roast potatoes, curly kale confit
shallot, honey roast mixed vegetables,
cauliflower cheese, Yorkshire pudding
& red wine jus

SIDES £6.00 PER ITEM

Hand-cut chips (vg, gf)

French fries (vg, gf)

Honey roasted root vegetables (gf)

Wilted spinach & confit shallot (vg, gf)

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

Mixed salad with house dressing (vg, gf)

CHOICE OF DESSERTS

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

Cake of the day

or

or

Bramley apple & ginger crumble,
cinnamon ice cream

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

(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

