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

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 & smoky Salamanca
£7.75

STARTERS

Chef's homemade Ham hock terrine, Bramley apple & cider chutney with grilled sourdough
£12.50

Chef's freshly made soup of the day
£11.00

Smoked salmon, crispy Lilliput capers, shallot rings, pickled cucumber, whipped horseradish cream with toasted rye bread
£18.50 / £24.75

Heritage beetroot salad, pickled clementine, candied walnuts & toasted pine nuts (vg, gf)
£12.00
Add Rosary Goats Ash **£3.75**

Chicory & Comice pear salad, Clawson Stilton, toasted pine nuts, honey mustard dressing (gf)
£13.75

Twice baked Cornish Cheddar Cheese Soufflé, chive oil
£17.50

DURRANT'S TRADITIONAL SUNDAY ROAST
Join us every Sunday from 12:30PM until 4:00PM

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

TODAY'S DAILY SPECIAL
Please speak to a member of the team for more information

MAIN COURSES

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

Pan-seared sea bass fillet with braised lentils, black cabbage, Chantenay carrots & herb oil (gf)
£30.00

Freshly handmade tagliatelle pasta with West country white crab meat & lobster bisque, sundry cherry tomatoes & micro cress
£34.00

Pork tenderloin, roasted celeriac purée, savoy cabbage, Bramley apple & cider chutney, crispy vegetables with Wholegrain mustard gravy (gf)
£32.50

Stuffed Yorkshire grain-fed chicken breast with chestnuts, confit duck leg bonbon roasted parsnip purée, baby heritage carrots & Madeira jus
£34.75

Highland venison fillet, pickled forest berries, goat cheese, roasted baby beetroot's, crispy kale & chocolate sauce (gf)
£44.00

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

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

Hand-cut chips (vg, gf)

Honey roasted root vegetables (gf)

Mixed salad with house dressing (vg, gf)

French fries (vg, gf)

Wilted spinach & shallot confit (vg, gf)

DESSERTS

Cake of the day
£7.25

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

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
£18.75

Bramley apple & ginger crumble, cinnamon ice cream
£10.75

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

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

Espresso	**£5.20**	Double espresso	**£5.45**	Americano	**£5.45**
Caffe latte	**£5.20**	Cappuccino	**£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

