



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

STRAWBERRY
MEZCAL MARGARITA
£19.50

NEGRONI
SBAGLIATO
£19.50

BLOODY
MARY
£19.50

ESPRESSO
MARTINI
£19.50

LEMON- BLUEBERRY
DAIQUIRI
£19.50

FOR THE TABLE

Warm
sourdough loaf
served with
salted butter
£6.75

Selection of
olives, gordal
& smokey
Salamanca
£8.50

STARTERS

Chef's freshly made
soup of the day
£12.25

Isle of Wight heritage tomato,
Burrata, toasted pine nuts salad
with balsamic dressing (gf)
£15.75

Smoked salmon, crispy Lilliput
capers, shallot rings, horseradish
cream with toasted rye bread
£20.75

Chicory, Clawson Stilton, candied
hazelnuts, toasted pine nuts salad
with honey mustard dressing (gf)
£15.00 / £23.00

Beef tartare, Melba toast
£21.75 / £32.00

Pan fried king scallops, pea
purée, black pudding,
crispy Parma ham with herb oil
£22.50

Grilled Wye Valley asparagus,
poached egg with hollandaise
sauce (gf)
£14.75

Garden pea & feta scotch egg
with pickled breakfast radish,
served with saffron mayo (v)
£15.25

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

MAIN COURSES

Wye Valley asparagus & Spring vegetable risotto
with bean curd, crispy shallots & capers (vg, gf)
£23.50

Pan fried English rainbow trout fillet, samphire,
Shetland mussels, crispy diced Jersey royal
potatoes with dill butter sauce (gf)
£34.75

Seared halibut fillet, Avruga caviar, sun-dried, Isle of Wight
heritage cherry tomatoes, caper & olive confit, grilled
tenderstem broccoli with Spring herb-infused butter (gf)
£36.75

Caesar salad Baby gem, anchovies, parmesan,
croutons, poached egg, Caesar dressing (v)
£16.00 / £24.00

Add chicken breast £7.50 or bacon £5.00

8oz dry-aged Angus rib-eye steak, grilled tomato,
béarnaise sauce with a side of your choice (gf)
£46.00

Herb crusted Oxfordshire rack of lamb, fondant
potato, broad beans, wilted spinach
with Madeira sauce
£44.00

Stuffed Yorkshire grain-fed chicken breast,
sweetcorn purée, slow cooked chicory,
crispy Parma ham & tarragon sauce (gf)
£34.00

Steamed Shetland mussels, chilli, apple cider
& double cream with hand cut chips (gf)
£28.00
Add Bacon £5.00

SIDES ALL £6.75

Minted Jersey Royal potatoes (vg, gf)

Mixed salad (vg, gf)

Hand-cut chips (vg, gf)

Heritage tomato with aged balsamic dressing (vg, gf)

French fries (vg, gf)

Tenderstem broccoli, lemon zest (vg, gf)

DESSERTS

Cake of the day
£9.75

White chocolate mousse with coconut,
passion fruit & pineapple (vg, gf)
£13.75

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
£19.75

Pineapple & chilli slices with
coconut sorbet, basil cress (vg, gf)
£10.75

Elderflower panna cotta,
rhubarb compôte, shortbread
£11.75

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

Espresso £5.20
Caffe latte £5.20

Double espresso £5.45
Cappuccino £5.45

Americano £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

