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

DURRANT'S SATURDAY BRUNCH

Join us every Saturday and on Bank Holidays from 12:00PM until 4:00PM

DURRANT'S AFTERNOON TEA

Join us every Monday to Saturday 12:00PM until 5:00PM and also on Sunday 12:30PM until 5:00PM

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)

or

Bramley apple & ginger crumble, cinnamon ice cream

Cake of the day

or

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

