

### **DURRANT'S A LA CARTE MENU**

MONDAY TO THURSDAY : 12.00PM - 3.00 PM / 6.00PM - 10.00PM FRIDAY TO SUNDAY : 12.00PM - 3.00PM

#### **STARTERS**

Golden Beetroot & ginger soup **£9.5** 

Twice baked Cornish Kern cheese soufflé, chive sauce **£18.5** 

John Ross smoked salmon, capers, shallots and sour cream, brown bread & butter £22.5

Dinkel wheat, Yorkshire fettle, baby spinach, grapes

£11

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# MAIN COURSES

Garden pea, baby spinach & lovage risotto **£14.5 / £22.5** 

180g Dry-aged Angus rib eye steak, chips, green mustard & tarragon butter **£42** 

Pan fried fillet of Newlyn hake, grilled asparagus, mermaid's kiss £28.5

Chicken, leek & forest mushroom pie £24.5

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### SIDES ALL £6.5

Buttered new potatoes

Minted runner beans

Heirloom tomatoes, aged balsamic

Duchy little gem, salad cream

Chips

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### PUDDINGS

Yorkshire rhubarb crumble, vanilla ice cream **£11.5** 

Strawberries, Rodda's clotted cream **£11.5** 

Ice cream: London honeycomb / raspberry ripple / salted caramel **£3.75 per scoop** 

Aged Cheddar, Stilton, Cornish Brie £17.75

served with oatcakes, Bramley apple & cider chutney

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