BRUNCH

AVAILABLE SATURDAYS & BANK HOLIDAYS 12:00PM UNTIL 4:00PM

SAUVIGNON DE LORIE 175ml	PINOT NOIR 175ml	SPICED OLD FASHIONED	NERO D'AVOLA 175ml	BLOODY MARY	CHARDONNAY JOEL GOTT 175ml
£13.00	**£16.75**	**£17.00**	**£13.00**	**£16.00**	**£15.25**

FOR THE TABLE

Warm sourdough loaf with salted butter
£5.50

Selection of olives, Gordal & smokey Salamanca
£7.75

BREAK THE FAST CLASSICS

Full English Breakfast, hash brown, grilled tomatoes, baked beans, black pudding, bacon, Cumberland sausage, Portobello mushrooms & eggs of your choice
£26.00

Full Vegetarian Breakfast, hash brown, grilled tomatoes, baked beans, sautéed spinach, Portobello mushrooms & eggs of your choice (gf)
£24.00

Full Vegan Breakfast, hash brown, grilled tomatoes, baked beans, sautéed spinach, avocado & Portobello mushrooms (gf)
£22.00

Smashed avocado & feta on sourdough toast with egg of your choice (scrambled or poached)
£17.00

Smoked salmon & scrambled eggs with toast of your choice
£21.00

DURRANT'S AFTERNOON TEA

Available Monday to Saturday 12:00PM until 5:00PM

Sunday 12:30PM until 5:00PM

Eggs Benedict, ham, poached eggs, English muffin & hollandaise sauce
£18.50

Eggs Florentine, spinach, poached eggs, English muffin & hollandaise sauce
£18.50

Eggs Royale, smoked salmon, poached eggs, English muffin & hollandaise sauce
£19.50

Gluten-free toasted bread & preserves
£6.25

Plain omelette (gf)
£13.50
Add: ham / cheddar cheese / tomato / spinach / mushroom / feta cheese
£1.60 each

Toast & preserves
£6.00

Belgian waffle with seasonal mixed berries & maple syrup
£15.75

French Toast with caramelised bananas & seasonal berries
£16.75

Buttermilk pancakes with seasonal berries & maple syrup
£17.50 Add bacon **£5.00**

KITCHEN CLASSICS

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

Three-cheese toastie with Cornish Quartz aged Cheddar, Clawson Stilton, Somerset Brie & Bramley apple & cider chutney served with root vegetable crisps
£17.00

Salmon, cod, smoked haddock fish cake, served with wilted spinach & confit shallot poached egg & wholegrain mustard sauce
£24.75

Durrant's cheeseburger, brioche bun, gem lettuce, plum tomato, caramelised onions, mature cheddar, homemade relish, gherkin & fries
£25.50 Add bacon **£5.00**

Club sandwich, Yorkshire grain-fed chicken breast, bacon, plum tomato, baby gem, mayonnaise, fried egg & fries
£24.75

Yorkshire grain-fed chicken Milanese with fried egg, truffle mayo & fries
£23.75

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

Caesar salad, baby gem, anchovies, parmesan, croutons, poached egg & Caesar dressing
£14.00 / £22.00
Add chicken **£7.50** or bacon **£5.00**

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

Mixed salad with house dressing (vg, gf)

Hand-cut chips (vg, gf)

French fries (vg, gf)

Honey roasted root vegetables (gf)

DESSERTS

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

Cake of the day
£7.25

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

Bramley apple & ginger crumble, cinnamon ice cream
£10.75

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

Sorbet selection
Lemon / mango / blackcurrant coconut
£3.75 per scoop

(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

