



## THE GRAND DUCHESS

*Our fish comes primarily from two suppliers: Kernowsashimi & Wild Harbour. They fish solely from day boats working in Cornish waters. The photos on the canalside wall are of Kernowsashimi and show their fishing methods.*

### Arrivals

½ Keller Pils £3 | Red Snapper £10.50 | The Grand Duchess £9 | Mixed Fruit Shrub £4

Angel Hair Fries £2.50 | Smoked Haddock, Ham & Seaweed Croquette £3 | Dressed Dorset Estuary Oyster £3

Parloude Clams, N'duja & Perry £10

Cured Dorset Char, Pickled Cucumber, Horseradish, Buttermilk Crackers £10

Red Mullet, Squid Ink Aioli, Castelfranco £11

Hand Dived Scallops, Celeriac Purée, Lardo, Herb Crumb £13

Ham Hock & Octopus Terrine, Cornichons, Sourdough Toast £10

Lamb Breast, Anchoïade, Watercress £11

Torched Taleggio, Beetroot, Walnuts, Bitter Leaves £9

Hake, Crushed New Potatoes, Sprout Tops, Salsa Verde £22

Cod, Braised White Beans, Cuttlefish, Black Cabbage £26

Monkfish Kiev, Charred Spring Onions, King Oyster Mushroom, Chicken Butter £26

Dover Sole, Rainbow Chard, Brown Shrimp Butter £28

Conchiglioni, Leeks, Chanterelles, Aged Parmesan & Truffle Oil £16

To share:

Whole Plaice, Parloude Clams & Seaweed Butter £38

800g Wing Rib, Watercress & Anchovy Butter, Hand Cut Chips £55

**Suggested Pairing: Solco Lambrusco, Paltrinieri, Emilia-Romagna, Italy - £7**

Coconut & Lime Pannacotta, Sorbet & Sesame Tuille £7

Apple, Pear & Almond Crumble, Vanilla Ice Cream £7

Dark Chocolate & Pistachio Tart, Pearl of the South Ice Cream £7

Baron Bigod, Buttermilk Crackers, Medjool Dates £6

Bread & Butter £4 | Mixed Leaf Salad £4 | New Potatoes £4

### Departures

Banyuls Blanc £8 | Comice Pear Eau de Vie £12 | Sauternes, Bordeaux £7 | Marsala Vecchio Samperi £14

**Not all ingredients are listed on the menu. If you have any allergies or special dietary requirements, please let a member of our team know.  
An optional service fee of 12.5% will be added to your bill.**

