



## 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

Cristallier & Tonic £5.50 | Rhubarb Negroni £9 | Sparkling Tea, Copenhagen £7

Angel Hair Fries £2.50 | Tempura Scallops, Squid Ink Aioli £5

Sand Dab, Brown Butter, Hazelnuts £9

Pickled Herring, Rye Bread, Horseradish Cream £10

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

Cuttlefish, Squid Ink Risotto, Seaweed £11

Hand Dived Scallops, Black Pudding, Roasted Cauliflower £15

Seeded Flatbread, Shallot Purée, Sour Cream & Chives £9

Grey Mullet, Spiced Root Vegetable & Chickpea Stew £19

Chalk Stream Trout, Puy Lentils, Glazed Salsify, Salsa Verde £24

Cod, Saffron & Shellfish Bisque, Pink Fir Potatoes, Sea Herbs £26

Rack of Lamb, Celeriac Purée, Leeks, Anchovy Butter £25

Chestnut Gnocchi, Wild Mushrooms, Cropwell Bishop, Kale £16

### **The Grand Duchess Seafood Pie £35 to share**

*Smoked Haddock, Cod, Mussels, Brown Shrimps, Chalk Stream Trout*

Set Custard Tart, Boozy Prunes £6

Sticky Toffee Pudding, Vanilla Ice Cream £7

Buttermilk Pudding, Poached Rhubarb, Shortbread £6

Baron Bigod, Buttermilk Crackers, Medjool Dates £6

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

### Departures

Banyuls Blanc £8 | Coteaux dy Layon, 1996 £10 | Honey Tequila £5

**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. Allergen matrix are available. An optional service fee of 12.5% will be added to your bill.**

