



THE GRAND DUCHESS

Arrivals

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

Angel Hair Fries £2.50 | Crab, 'Nduja, Seaweed Croquette £4

Sand Dab, Brown Butter, Hazelnuts £9

Pickled Herring, Beetroot, Rye Bread, Horseradish Cream £10

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

Hand Dived Scallops, Roasted Cauliflower, Charred Corn £15

Smoked Cod's Roe, Crème Fraîche, Buttermilk Crackers £10

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

Grey Mullet, Colcannon, Parsley Sauce £18

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

Cod, Saffron & Shellfish Bisque, New Potatoes, Sea Herbs £26

Whole Plaice, Brown Shrimp, Mussels, Cavolo Nero £25

Rack of Lamb, Root Vegetable Purée, Pommes Anna, Minted Peas £25

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

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

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.

