



THE GRAND DUCHESS

The large majority of our fish is supplied by Kernowsashimi & Wild Harbour. They represent a network of small Cornish day boat fishermen, whose fishing practices are illustrated in the photos on the canal side.

Arrivals

Fishers Gin & Tonic £9.50 | The Grand Duchess £9 | Temperley Cocktail £10

Angel Hair Fries £2.50

Dressed Carlingford Lough Oyster £3

Smoked Cod's Roe, Crème Fraîche, Cod Crackling £4

Soda Bread, Brown Crab Butter £5

Cured Trout, House Pickles, Dill Crème Fraîche £10

Crab, Cheddar & Spring Onion Tart, Carrot & Coriander Salad £12

Hand Dived Scallops, Wild Garlic Soup, Guanciaie £13

Lamb Breast, Anchoïade, Watercress £10

Glazed Fennel, Goats Curd, Pine Nuts, Dill £9

Thornback Ray Wing, Sea Leeks, Mussels & Somerset Perry Cider £22

Squid, Saffron Rice, Red Peppers, Ink Aioli £23

Chalk Stream Trout, Gnocchi, Purple Sprouting Broccoli, Chilli & Anchovy Butter £23

Cod, White Beans, Chorizo, Braised Cuttlefish £25

£1 from this dish will be donated to The Fishermen's Mission

Ox Heart, Jerusalem Artichoke, Salsa Verde, Pickled Walnut Ketchup £20

Salt Baked Celeriac, Chestnut Mushroom, Barley, Leeks & Walnut £16

New Potatoes £4

Mixed Leaf Salad £4

Bread & Butter £4

Custard Tart, Poached Rhubarb £6

Guinness & Chocolate Cake, Pomona Cream £7

Bread & Butter Pudding, Tea Poached Prunes & Custard £7

Lincolnshire Poacher, Buttermilk Crackers, Rhubarb Chutney £6

Departures

Banyuls Blanc £8 | Coteaux dy Layon, 1996 £10 | Papadiablo Mezcal £12

Takeaway: The Grand Duchess, Hattingley Valley, Hampshire, UK, 2018 £24

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.

