



## 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 canalside.*

### Arrivals

Ramona £8 | Rhubarb Negroni £9 | Temperley Cocktail £10

Angel Hair Fries £2.50

Maldon Oyster £2.50

Maldon Oyster, Horseradish, Cucumber, Cider & Dill £3

Smoked Cods Roe on Toast, Radishes, Fennel & Parsley £9

Torched Mackerel, Bull's Heart Tomato, Lemon Aioli £9

Buttermilk Fried Skate Wing, Baby Gem, Scotch Bonnet & Blue Cheese £11

Cornish Lobster, Cucumber, White Peach, Curried Yoghurt £20

Stuffed Courgettes, Roast Tomato Sauce, Taggiasche Olives, Soft Herbs £8

### Cold Fish Platter

Smoked Salmon, Mackerel Pâté, Oysters, Pepper Cured Char, House Pickles & Soda Bread £24

Confit Tuna Niçoise £17

Fried Horse Mackerel, Jersey Royals, Tomato & Caper Salad £16

Cod, Borlotti Beans, Violet Artichokes, Courgettes £23

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

Beer Battered Pollock, Hand Cut Chips, Tartare Sauce £13

Whole Steamed Rainbow Trout, Dressed Peas & Broad Beans, Almond Pesto £17

Spanakopita, Roast Peppers, Pine Nuts, Mixed Leaves £12

Jersey Royals £4

Green Salad £4

Hand Cut Chips £4

Moscato Poached Gooseberries, Sponge Cake, Yoghurt £6

Strawberry, Raspberry & Yoghurt Fool, Shortbread £6

Montgomery Cheddar, Runner Bean Piccalilli, Buttermilk Crackers £7

### Departures

Moscato d'Asti £6 | Coteaux dy Layon, 1996 £10 | Honey Tequila £5

### Beer

Keller Pils, Lost & Grounded, Bristol 4.8% ABV £2.75 / £5.50

Soundwave IPA, Siren Brewery, Berkshire 5.6% ABV £5 330ml

**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. A discretionary service charge of 12.5% will be added to your bill.**





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### Bubbles

The Grand Duchess, Hattingley Valley, Hampshire, Lower Wield, UK, 2018 £9 / £46  
Extra Brut Cava, Xarel-lo, Colet-Navazos, Penedes, Spain, 2014 £13 / £66

### White

Terres Basses Blanc, Chateau Laballe, Gascony, France, 2019 £7 / £29  
Vidiano, Oenops, Drama, Greece, 2017 £10 / £48  
Sauvignon Blanc, Skin Fermented, The Hermit Ram, Canterbury, New Zealand £10 / £48  
Druida, Encruzado Reserva, Mira do O, Dao, Portugal, 2018 £12 / £57  
Chardonnay, La Chaux, Cotes du Jura, Les Dolomies, Vin de France, 2018 £14 / £72

### Rose

Still Rosé, Hattingley Valley, Hampshire, England, 2019 £8 / £36  
Tibouren, Clos Cibonne, Côtes de Provence, France, 2018 £11 / £54

### Red

Blaufränkisch, Heideboden, Pittnauer, Burgenland, Austria, 2017 £8 / £38  
Tendu, Matthiasson Family, Napa, California, USA, 2018 £10 / £46 *served chilled*

### Soft Drinks

Homemade Lemonade £2.50  
Urban Cordial Fruit Fizz £3

### Tea

Assam Breakfast Tea, Black Tea, India £3  
Lemongrass & Ginger £3.50  
Ali Shan Oolong Tea, Taiwan £4.50  
Sencha Green Tea, Shizuoka Japan £5

London Shell Co. T-shirt - £20

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