



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

Manzanilla Sherry £5 | Cristallier & Tonic £5.50 | Romona Spritz £8

Angel Hair Fries £2.50

Soda Bread Brown Crab Butter £5

Carlingford Loch Oyster £2.50

Carlingford Loch Oyster, Cucumber, Horseradish, Cider £3

Cod's Roe on Toast, Fennel, Radish, Parsley £9

Devilled Sardines, Bull's Heart Tomato, Lemon Aioli £9

Cuttlefish, Romesco, Samphire £10

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

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

Fish Platter

Smoked Cod's Roe, Mackerel Pâté, Oysters, Pepper Cured Char, House Pickles & Soda Bread £24

Confit Tuna Niçoise £17

Seabass, Borlotti Beans, Violet Artichokes, Courgettes £25

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

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

Chalk Stream 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 Peaches, Sponge Cake, Yoghurt £6

Strawberry, Raspberry & Yoghurt Fool, Shortbread £6

Montgomery Cheddar, Tomato & Date Chutney, Buttermilk Crackers £7

Departures

Banyuls Blanc £8 | Shipwrecked Somerset Cider Brandy £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
Gusbourne Brut Reserve, Appledore, Kent, 2014 £14 / £78

White

Terres Basses Blanc, Chateau Laballe, Gascony, France, 2019 £6 / £29
Grüner Veltliner, Ried Sandgrube, Rainer Wess, Kremstal, Austria, 2019 £8 / £38
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

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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