



## 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

Kingston Black Aperitif £5 | Fino Biologico £8 | Temperley Cocktail £10

Angel Hair Fries £2.50

Soda Bread & Anchovy Butter £5

Carlingford Lough Oyster £2.50

Carlingford Lough Oyster, Cucumber, Horseradish, Chilli £3

Butter Poached Dab, Hazelnuts, Sea Purslane £9

Sardines, Roast Tomato & Chilli Sauce, Taggiasche Olives, Croutons £9

Smoked Eel, Radish, Russet Apple & Mustard Leaf £10

Smoked Haddock, Leek & Bacon Chowder, Sourdough £11

Pepper Cured Char, House Pickles, Horseradish Cream, Buttermilk Crackers £11

Burnt Shallot, Goat's Curd, Watercress, Flatbread £8

### Fish Platter

Cold Smoked Trout, Smoked Salmon, Mackerel Pâté, Oysters, House Pickles & Soda Bread £24

Whole Rainbow Trout, Puy Lentils, Purple Sprouting Broccoli, Salsa Verde £17

Gilt-head Bream, Tomato, Fennel & Seaweed Salad £21

Monkfish, Wild Mushroom, Sweetcorn, Chicken Butter £27

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

Beer Battered Cod, Hand Cut Chips, Tartare Sauce £14

Gnocchi, Squash, Rainbow Chard, Aged Parmesan, Pickled Walnuts £13

New Potatoes £4 - Purple Sprouting Broccoli £4 - Hand Cut Chips £4

Sticky Toffee Pudding, Clotted Cream £6

Buttermilk Pudding, Plums, Shortbread £6

Lemon Meringue Pie £6

Golden Cross, Plum Chutney, Buttermilk Crackers £7

### Departures

Cazcabel Honey Tequila £5 | Banyuls Blanc £8 | Shipwreck Cider Brandy £9

### Beer & Cider

Keller Pils, Lost & Grounded, Bristol 4.8% ABV £3 / £6

Elderberry & Almond Sour, Brick Brewery, Peckham, 3.9% ABV £6 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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Running With Sceptres, Indian Pale Lager, Bristol, 5.2% ABV £6.50 440ml

Export Stout, The Kernel, London, 7.5% ABV £6.50 330ml

Medium Perry, Burrow Hill, Somerset 5.6% ABV £6 500ml

### Bubbles

The Grand Duchess, Hattingley Valley, Hampshire, Lower Wield, UK, 2018 £9 / £46

Blanc de Blancs, Schloss Gobelsburg, Niederösterreich Sekt, NV £14 / £72

### White

Trebbiano, Dado e Tratto, Rubicone, Emilia-Romagna, Italy, 2019 £6 / £26

Corbeau Blanc, Vincent Caillé, Pays Nantais, Loire, France, 2018 £8 / £38

Antxiola, Txakoli Zudugarai, Getariako Txakolina, Basque Spain, 2019 £8.50 / £39

Pinot Gris, Maison Moritz-Prado, Terroir de Roche, Alsace, France, 2019 £10 / £45

Finca Buenavista, Pagos de Villavenimia, V. Soblechero, Spain, 2012 £13 / £78

### Rose

Tibouren, Clos Cibonne, Côtes de Provence, France, 2018 £11 / £54

### Red

Vinho Verde, Escolha Tinto, Anselmo Mendes Portugal, 2019 £7 / £34

Valautin Garnacha, Ca'di Mat, Gredos, Madrid, Spain, 2018 £12 / £60

### Soft Drinks

Urban Cordial Fizz £3

Homemade Lemonade £2.50

Spiced Apple Shrub & Soda £4

### 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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