



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 En Rama £5 | Londinio Aperitivo £6 | Fishers Gin & Tonic £8

Angel Hair Fries £2.50

Soda Bread, Anchovy & Roast Garlic Butter £5

Carlingford Lough Oyster £2.50

Carlingford Lough Oyster dressed w/. Fennel, Dill, Chilli £3

Crab & Lobster Cocktail, Quail's Egg, Gem Lettuce, Marie Rose Sauce £20

Monkfish Scampi, Red Cabbage Slaw, Herb Aioli £12

Potted Shrimp, Pickles, Soda Bread £10

Cuttlefish, Burnt Leeks, Romesco £10

Wye Valley Asparagus, Goats Curd, Almonds, Mint & Lemon Dressing £8

Fish Platter

Cured Char, Smoked Salmon, Trout Rilette, Carlingford Oysters, Pickles, Soda Bread & Butter £24

Cornish Cod, White Beans, Hispi Cabbage, Wild Garlic & Anchovy Butter £24

Beer Battered Pollock & Chips, Tartare Sauce £14

Whole Rainbow Trout, Blood Orange, Fennel & Watercress Salad £17

Warm Spring Salad, Fried Duck Egg, Wild Garlic Pesto £11

Curry Sauce £2 | Mushy Peas £2 | New Potatoes £4 | Green Salad £4

Rhubarb & Custard Tart, Toasted Almonds £6

Olive Oil Chocolate Cake, Hazlenut Crème Fraîche £6

Montgomery Cheddar, Rhubarb & Raisin Chutney, Buttermilk Crackers £6

Departures

Cazcabel Honey Tequila £5 | Banyuls Blanc £9 | Melonade £4

Beer & Cider

Helles Lager, Braybrooke, 4.2% ABV

Northamptonshire

£2.75 / £5.50

Elderberry & Almond Sour, Brick Brewery, 3.9% ABV, 330ml

Peckham

£6

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.





THE GRAND DUCHESS

Export Stout, The Kernel, 7.5% ABV, 330ml	London	£6.50
Charlie Herring, Perfect Strangers, Artisan Cider, 5.6% ABV	Hampshire	£6 / £36
Bubbles		
The Grand Duchess, Hattingley Valley, 2018	Hampshire	£9 / £46
Gusbourne Brut Reserve, 2016	Appledore, Kent	£14 / £72
No Alcohol Bubbles		
Bla, Organic Sparkling Tea, 0% ABV	Copenhagen	£7 / £38
White		
Muscadet, La Roche Blanche, Domaine des Herbauges, 2019	Loire, France	£6 / £28
Alvarinho Contacto, Anselmo Mendes, 2019	Moncao e Melgaco, Portugal	£8 / £44
Grillo, Pianogrillo, 2019	Chiaramonte, Sicily	£8 / £44
Bourgogne Blanc, Chardonnay, Dom. Albert Joly, 2013	Pulginy, France	£12 / £68
Rose		
Tibouren, Clos Cibonne, 2018	Côtes de Provence, France	£11 / £54
Orange		
Malvazija, Skerk, 2016	Venezi Giulia, Italy	£12 / £68
Red		
Gamay, Les Vieilles Vignes, Dom. De Pierre, 2019	Touraine, Loire, France	£7 / £34
Fleurie, La Dot, Clos de Mez, 2013	Beaujolais, France	£11 / £56

**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.**

