

SAMPLE MENU
This menu is only an
example of what our
chefs menu looks like



THE GRAND DUCHESS

The Captain's Table at the bow of the Grand Duchess seats a maximum of eight people. This secluded table is perfect family get togethers, celebrations and corporate entertainment. The area is yours for the entirety of lunch or dinner. We require a ten pound deposit per person. For bookings and more information please email bookings@the-grand-duchess.com

Arrivals

Manzanilla en Rama £5 | Temperley Cocktail £6 | Fishers Gin & Tonic £8

Exmoor Caviar paired with a Dimas Martini (£25 supplement)

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Fish 'n' Chips, Tartare Sauce

Soda Bread, Anchovy & Wild Garlic Butter

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Crevette, Wild Garlic Aioli

Cuttlefish, Scotch Bonnet

Cured Stone Bass, Pink Grapefruit, Sour Cream

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Whole Lemon Sole, Sea Herbs

700g Wing Rib

Hand Cut Chips

Mixed Leaf Salad

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Baked Cheesecake, Boozy Prunes

£65 per person

Departures

Honey Tequila £5 | Armagnac, Clos Martin, 1989 £9 | 1000 Trees, Apple Eau de Vie £12

We source all of our fish directly from Cornish day boats. The menu above is subject to change owing to availability. Vegetarian options are available at request. 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.

