



# 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 canal side.*

## Arrivals

Kingston Black Aperitif £5 | Fishers Gin & Tonic £8 | Temperley Cocktail £12

Lindisfarne Oyster £3

Lindisfarne Oyster, Blood Orange & Pickled Fennel £3.50

Angel Hair Fries £2.50

Soda Bread, Wild Garlic & Anchovy Butter £5

Curried Crab on Nigella Flatbread, Samphire £15

Hand Dived Scallops, Pickled Kohlrabi, Sea Herbs £20

Cured Stone Bass, Grapefruit, Basil, Sour Cream £11

Mackerel, Heritage Beetroot, Horseradish £9

Purple Sprouting Broccoli, Hazelnut Tahini, Crispy Garlic, Shallot £8

Fish Platter £24

Pepper Cured Char, Smoked Salmon, Crevettes, Rollmops, Pickles, Soda Bread & Butter

Cornish Cod, White Beans, Chorizo, Wild Garlic Aioli £26

Ray Wing, Oyster Mushrooms, Hispi Cabbage & Chicken Butter £27

Whole Rainbow Trout, Monks Beard & Shrimp £24

Traditional Fish & Chips with Tartare Sauce £18

Turnip & Winslade Gratin, Bitter Leaves, Pickled Walnuts £15

Mixed Leaf Salad £4 | Hand Cut Chips £4

Mushy Peas £3 | New Potatoes £4

Cobnut & Chocolate Paris-Brest £6

Custard Tart, Poached Rhubarb & Almonds £6

Baron Bigod, Medjool Dates, Onion & Caraway Seed Crackers £7

## Departures

15yr Cider Brandy £11 | Manhattan £12 | Armagnac, 1989 £15

## Beer & Cider

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





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Classic Lager, Harbour Brewing Co., ½ Pint or Pint, 4%	Cornwall	£3 / £6
Lost and Grounded, Running with Sceptres IPL, 440ml, 5.2%	Bristol	£6
Five Points Brewing Co, Railway Porter 330ml, 4.8%	London	£6.50
Burrow Hills, Medium Dry Perry, 500ml, 6%	Somerset	£6
Welsh Perry, Pyrus, Monmouthshire Burgundy, 750ml, 5%	Monmouth, Wales	£24
<b>Sparkling Wine</b>		
The Grand Duchess, Hattingley Valley, 2019	Hampshire	£8 / £48 <i>btl</i>
All Angels, Classic Cuvee, 2014	Berkshire	£12.5 / £75 <i>btl</i>
<b>White Wine</b>		
Grillo, Sensale, Sibiliana, 2020	Sicily, Italy	£5 / £30 <i>btl</i>
Muscadet Sèvre et Maine Sur Lie, L'Entrepreneur, Idiart, 2020	Loire, France	£6 / £24 <i>500ml Carafe</i>
Trebbiano, Sassi Bianco, 2020	Abruzzo, Italy	£7 / £38 <i>btl</i>
Tokaji Furmint, Mad, Szent Tamás, 2017	Tokaji, Hungry	£9 / £54 <i>btl</i>
Bourgogne Blanc, Les Grandes Gouttes, Dom. Rougeot, 2018	Meursault, France	£12 / £72 <i>btl</i>
<b>Skin Contact / Orange</b>		
Skins, Field Recording, 2020	Central Coast, USA	£9 / £54 <i>btl</i>
<b>Rose</b>		
Txakoli Rosado, Ameztoi, 2020	Basque County, Spain	£7 / £38 <i>btl</i>
<b>Red</b>		
Velvet, Blaufrankisch/Zweigelt, Gerhard Pittnauer, NV	Burgenland, Austria	£6 / £36 <i>btl</i>
Nebbiolo, Ole, Dirupi, Rossi di Valtellina, 2019	Lombardia, Italy	£9 / £54 <i>btl</i>
<b>No &amp; Low Alcohol</b>		
Lucky Saint, Unfiltered Lager, 330ml, 0.5%	London / Bavaria	£5
Apple, Cinnamon & Clove Spritz	Urban Cordial, UK	£3.50
Organic Sparkling Tea, Jasmine, White Tea and Darjeeling	Copenhagen, DK	£7 / £30

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