



THE GRAND DUCHESS

Arrivals

Kingston Black Aperitif - 5 | Negroni - 9 | Red Snapper w/ Oyster - 14

Angel Hair Fries - 3

House Bread, Quickest Butter - 5

Gallagher Oyster - 3.5

Gallagher Oyster, Crispy Shallots, Pickled Rhubarb - 4

Hot Smoked Salmon, Cucumber, Dill, Horseradish & Toast - 10

Deep Fried Squid, Chilli, Garlic & Oyster Mayonnaise - 13

Potted Shrimps, Cornichons & Soda Bread - 13

Beetroot, Hazelnuts, Blood Orange, Crème Fraiche - 10

Scottish Sea Trout, Fennel, Crab & Chili - 26

Ray Wing, Confit Onions & Chicken Butter - 23

Cornish Pollock, Mussels, Curried Cauliflower, Pickled Raisins - 26

Gnocchi, Sheep's Ricotta, Wild Garlic, Oyster Mushroom - 18

Hand Cut Chips - 5 | Colcannon - 5

Purple Sprouting Broccoli - 5 | Mixed Leaf Salad - 4

Tarte Tatin, Clotted Cream Ice Cream *for 2 to share* - 14

Chocolate Delice, Beer Ice Cream - 7

Cornish Kern, Crackers, Pickled Walnuts - 8

Departures

Espresso Martini - 11 | Armagnac 1989 - 15 | Glengoyne 21yr - 22

An optional £1 per table is added to each bill & donated towards #CookingforUkraine. If you would prefer to increase your donation or remove it entirely please let us know.

Not all ingredients are listed on the menu, if you have any allergies or special dietary requirements, please let a crew member know. A discretionary service charge of 12.5% will be added to your bill. Please note we are a cashless business and accept all major debit/credit cards.

