



THE GRAND DUCHESS

Arrivals

Aperol Spritz - 8.5 | Negroni - 9 | Lancelot Pienne Champagne - 14.5

Oysters *Gallagher, Donegal, Ireland* Natural - 3.5 | Dressed - 4
Bread & Butter - 5
Angel Hair Fries - 3
Exmoor Caviar 10g - 25 | 30g - 75

Cuttlefish, Leeks and Asparagus Terrine with Salsa Verde - 13
Brown Shrimp, Cucumber & Herb Gazpacho - 15
Hand Dived Scallops, Spinach, Soy, Chilli & Lime - 16
Ortiz Anchovies, Heritage Tomatoes, Feta & Croutons - 14
Norfolk Asparagus, Seasoned Yoghurt, Chilli Butter - 13

Whole Plaice, Caper Butter - 25
Pollock, Spring Vegetable Minestrone - 26
Rainbow Trout, Fennel, Chard & Sriracha Butter - 27
Turbot, Hispi Cabbage, Jersey Royals, Chicken Butter - 34
Spinach & Ricotta Ravioli, Morel Mushroom & Parmesan - 20

Jersey Royals - 6
Hand Cut Chips - 5
Purple Sprouting Broccoli - 5
Mixed Leaf Salad - 4

Departures

Espresso Martini - 11 | Armagnac 1989 - 15 | Green Spot Whiskey - 8

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. Weights mentioned are approximate uncooked weight.

