

The Grand Duchess



Amontillado Sherry 75ml - 11 | Tommy's Margarita - 12 | Botivo & Tonic 0% abv - 6

Connemara Oyster, Galway, Ireland - 4.5
Gallagher Oyster, Donegal, Ireland - 4
Dressed Oyster, House Hot Sauce - 5
Bread & Butter - 3
Gordal Olives, Guindilla Chillies - 6
Cantabrian Anchovies - 12
Maldon Cured Smoked Salmon - 10
Exmoor Caviar, 10g/30g - 25/75

Smoked Cod's Roe, Cheese & Onion Crisps - 9
Nutbourne Tomato, Oyster Bottarga - 11
Fennel & Red Wine Sausage, Dorset Clams - 13
Cornish Mackerel, Mussels, Chilli, Cucumber - 11
Grey Mullet Crudo, Olive, Strawberry - 11
Burrata, Violet Artichokes, Heritage Carrots - 13

Fish & Chips, Mushy Peas, Tartar Sauce - 19
Whole Plaice, Brown Butter, Capers - 24
Butterflied Mackerel, Spring Greens - 23
Red Mullet 'Saltimbocca' - 32
Cod, Chorizo, Butter Beans - 27
Cuttlefish Luciana - 25
7oz Onglet, Peppercorn Sauce - 20
Fregola, Hen of the Woods, Truffle Crème Fraîche - 20

Hand Cut Chips - 5
Jersey Royals - 6
Cucumber & Mint - 5
Dressed Leaves - 6

Honey Tequila - 5 | Banana Rum - 5 | Glenfarclas 10yr - 6

Not all ingredients are listed on the menu, if you have any 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. Weights mentioned are approximate uncooked weight. Please be aware that there is a £1 charge per person for still and sparkling filtered water.



Arrivals & Cocktails

El Bandarra Rose	El Bandarra Vermouth Rose, Soda, Orange	6.5
Dima's Martini	Dima's Vodka, Lillet Blanc, Lemon Zest	12
Tommy's Margarita	Codigo Tequila Blanco, Lime, Agave	12
Negroni	Plymouth Gin, Campari, Punt e Mes	9
East India No. 2	Fino Sherry, White Vermouth, Rhubarb Liqueur, Cherry	11
Clamato Bloody Mary	Dima's Vodka, Clamato, Lemon	10
Plymouth Gin & Tonic	Plymouth Gin, Schweppes Tonic, Lemon	9

Alcohol Free

Margarita	Distilled Coastal Botanicals, Lime, Agave, Chilli	8
Coastal Spritz	Pentire Coastal Spritz, Fevertree Light Tonic	7.5

Sparkling

Dorset, England
Champagne, France

Wines By The Glass

Prince Regent Classic Cuvee, Langham Estate, 2015
Pure, Pol Roger, Extra Brut, NV

125ml	750ml
12.5	75
28	168

White

Vinho Verde, Portugal	Adega de Monção, 2022	6.5	28
Roussillon, Vin de France	Carignan Blanc, Camí de Drac, Vieilles Vignes, 2022	7.5	45
Cephalonia, Greece	Robola, San Gerasimo, Orealios, 2023	8	48
Worthing, UK	Pinot Blanc, Sov'ran, 2022	9	54
Galicia, Spain	Albarino, Pazo Senorans, 2018 - <i>from magnum</i>	10	120
Sancerre, France	Sauvignon Blanc, Dom. Vacheron, 2022	14	84

Rose & Orange

Sancerre, France	Pinot Noir, François Crochet 2023	13	78
Vin De France	Skin Contact, Maceration, Fabien Jouves, 2023	11	66

Red

Washington, USA	Cabernet Sauvignon, Ste. Michelle Vineyards, 2019	8.5	51
Tuscany, Italy	Sangiovese, Chianti Classico, Carpineta Fontalpino, 2021	11	66
Cotes du Jura, France	Poulsard, Dom. des Carlines, 2022	14	84

Fortified

		75ml	btl
Jerez, Spain	Fino, Bodegas Barbadillo, 2022	6	60
Montilla, Spain	I Think, Amontillado, Equipo Navazos, 2023	11	55

Beers & Cider

Helles, Lost and Grounded, 4.4% - 420ml	5.5
Table Beer, Kernel, 3% - 330ml	6
Milk Stout, Wiper & True, 5.6% - 440ml	
Medium Dry Perry, Burrow Hills, 6% - 500ml	7
Corona Cero, 0.0% - 330ml	8
	5.5

Soft Drinks

Coke/Diet Coke/7up - 330ml	5.5
Pimento Ginger Beer - 250ml	4
Punchy Peach, Ginger, & Chai - 250ml	4
Dry Dragon Sparkling Tea, REAL, 0%	6.5 / 24
Coffee: Short, Long or with Milk	2.5
Tea: Breakfast, Apple & Cinnamon, Lemon & Ginger, Peppermint, Chamomile	2.5

