FOOD MENU

FRESHLY CUT SANDWICHES

Home-cooked Ham, English Mustard and Tomato.	£6.75
Local Cheddar Cheese and Branston Pickle.	£6.75
Free range Egg and Mayo with Mustard Cress.	£6.75
Bacon, Lettuce and Tomato with Mayo.	£7.00
Bacon, Brie and home-made Cranberry relish.	£7.50
North Atlantic Prawn and Marie Rose Sauce.	£7.50
Smoked Salmon and Cucumber.	£7.50

GRILL

Flame-grilled ½ Ib Burger served in a Brioche Bun with homemade burger relish, salad garnish and French Fries.

*Toppings - Cheddar Cheese, Blue Cheese, Crispy Bacon or Red Onion at 50p each.

8oz Westcountry Rump Steak served with Chips and a choice of Peppercorn, £15.00 Blue Cheese or Garlic Butter Sauce. Home-cooked Ham, 2 Fried Eggs and Chips £11.50

Cumberland Hot Dog with Dijon Mustard, Ketchup, fried Onions and French fries. £11.50 Chunky Cod Fish Finger Ciabatta Sandwich with £12.50 Tartar, Lettuce, Lemon and side of Chips.

HOT FLATBREADS

£11.50 Chorizo, Mushrooms and Peppers topped with molten Mozzarella Chilled Tomato, Red Onion, Olives and Pesto £10.50

OMELETTE

Triple Egg Omelette and Chips with choice of up to 3 fillings:

Mushroom, Cheddar Cheese, Ham, Spring Onion, Tomato, Smoked Salmon. £11.00

Fried Whitebait with Charred Lemon and Garlic and Citrus Mayo. £7.95 Smoked Chicken Caesar Salad with crispy Bacon and Croutons. £9.95 Greek Salad with Feta, Olives and Red Onion. £7.50 Home-made Soup of the day with hand-carved Bread and Butter. £5.50 Selection of marinated Olives. £4.50

SIDES

Garlic Baguette with cheese	£3.50
Chips	£3.00
Fries	£3.00
Chumba Room Potterned Onion Rings	(2.50



Wine List & Mener



Food served from 10am until 9.45pm daily
Please place your order at the bar, reception or by dialling '0' for reception
Allergen Advice – Please inform a member of staff of any food allergies or dietary requirements

www.thedukeofcornwall.co.uk



HOUSE WHITE WINE	<u>₩</u> Glass	75cl bottle
I. CENTRAL MONTE CHARDONNAY	2	
Wonderful aromas of citrus fruit and peach that transfer to a mou apple and honey. Fresh and lively.	175ml £4.70 th-watering 250ml £5.70	
2. INKOSI SAUVIGNON BLANC SOUTH AFRICA	2 175ml £4.80	
Green fig and fresh lemon aromas that give way to an intensely flat fruit driven wine.		
3. SERENO PINOT GRIGIO	2	£17.50
ITALY This delicious wine has a light citrus aroma which leads to a mixture of the politic and instantial formula on the politic and the poli	175ml £4.90 re 250ml £5.90	
of juicy fruits and just a hint of vanilla on the palate.		
HOUSE ROSE WINE	Glass	75cl bottle
4. CENTRAL MONTE MERLOT ROSE CHILE.	2 175ml <u>£</u> 4.70	£16.50
Flowery perfumes on the nose with a balanced soft palate of redcurrants and cherries.	250ml £5.70	
5. PINOT GRIGIO ROSE SERENO	2	£17.00
ITALY The height of fashion - light fresh strawberry flavours and very eas	175ml £4.80 sy drinking. 250ml £5.80	
6. HEALY & GRAY ZINFANDEL ROSE	4	£17.50
BEST OF THE WORLD Bright salmon pink colour and fresh nose of raspberry and strawber	175ml £4.90 erry. 250ml £5.90	
HOUSE DED WINE		
HOUSE RED WINE	Glass	75cl bottle
7. CENTRAL MONTE CABERNET SAUVIGNON CHILE	C 175ml £4.70	
Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.	d 250ml £5.70	
8. INKOSI SHIRAZ		£17.00
SOUTH AFRICA Dark cherry colour with aromas of plum and smoky black pepper	175ml £4.80 250ml £5.80	
giving way to a lush ripe black fruit palate. 9. MERLOT PRIMI SOLI	В	£17.50
ITALY Luscious blackberries combine with damson to give this wine an o	175ml £4.90	
abundance of fruit content.	verwiening 250m 250m	
WHITE WINE		75cl bottle
IO. AMATORE BIANCO VERONA	2	£22.00
ITALY A beautiful straw-yellow colour with intense citrus and tropical fru	it aromas.	
II. MUSCADET AOC FILDEFERE	1	£23.00
FRANCE This wine has the alluring aroma of fennel, which gives way to a cle	ean burst of citrus acidity.	
12. PARLEZ - VOUS? 'PICPOUL DE PINET' FRANCE	2	£24.00
Crystal clear with green highlights. Soft, delicate nose, with pleasant Delicate and fresh in the mouth it has an excellent balance of structure.		som.
13. WADDLING DUCK SAUVIGNON BLANC		£25.00
MARLBOROUGH, NEW ZEALAND Youthful and very approachable with a nose of intense, fresh goose An intense, vibrant and aromatic wine.	eberry fruit.	
14. GAVI DI GAVI IL PORTINO	2	£27.50
TIALY		

ITALY This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish.







15. AMATORE ROSSO VERONA

16. TINTO REAL REGIONAL ALENTEJANO

Over-ripe fruit flavours with soft tannins and a long, intriguing finish.

PORTUGAL A young, fruity and intense fruit flavoured wine for every day drinking.

17. RIVERSIDE MALBEC ARGENTINA

A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins. The purity of this wine is a natural acidity which compliments the fruits in a great, lengthy finish.

18. PRIMITIVO SALENTO IGT PODERE DON CATALDO £26.50

Harmonious aromas of ripe red fruit spices on the nose with a pleasant hint of liquorice. Full and warm palate with noble tannins.

19. BODEGAS RAMON BILBAO CRIANZA RIOJA £30.00

Award winning Bodega. Bright deep cherry red, with intense aromas of black berries. Fresh and beautifully balanced in the mouth with along enfolding finish.

FIZZ 75cl bottle

20. FRIZZANTE ITALIAN SPARKLING WHITE £21.00

A wonderful fruity nose, with hints of apple and apricot. Fresh with plenty of fizz.

21. PROSECCO SERENELLO EXTRA DRY £25.00 The delicious aromas of apple and pear melt into a smooth

and fresh wine on the palate.

22. PROSECCO CUVEE 1821 ZONIN 20CL £6.75 ITALY

Attractively intense; very fruity and aromatic. The flavour is very well-balanced and appealing, with the extremely delicate almond note thatis typical of Glera grapes. 20cl mini bottle.

CHAMPAGNE

23. CHAMPAGNE DE CASTELNAU BRUT NV £47.50 **FRANCE**

Lively but gentle with notes of apricot, white peach and wild peaches The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.

24. CHAMPAGNE DE CASTELNAU BRUT RESERVE £57.50

The initial aromas are intriguing as they show a complexity rarely present in a non-vintage Brut. The palate is intense showing faintly honeyed notes of Gingerbread, almonds and hazelnuts blended with peach and ripe apricot. This cuvee is best described as having the soul of a vintage wine in the body of a non-vintage. Sponsors of the Tour de France and pouring champagne at the Ritz.

Where wines are available by the glass a 125ml glass can be offered



75cl bottle

£22.00

£23.00

£24.00

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