



# MENU

DUKE OF CORNWALL HOTEL

## STARTER

White Onion & Truffle Soup, Green Onions <b>VG</b>	7
Blow Torched Mackerel Fillet, Rhubarb, Pickled Fennel	8.5
Chargrilled Asparagus, Crispy Hen's Egg, Lemon and Thyme Dressing <b>V</b>	7.5
Smoked Duck, Lentil Ragout, Orange and Watercress Salad	8

## MAIN COURSE

10oz Rib Eye Steak, Hand Cut Chips, Tomato, Mushroom , Bearnaise Sauce	29.5
	*7.5
Seared Sea Bass Fillet, Tiger Prawns, Bacon, Cherry Tomato, sauteed Potato Salad, Lemon Dressing	23.5
Roasted Rump of Lamb, Leek & Potato Terrine, Minted Broad Beans, Orange and Rosemary Carrots, Cumberland Sauce	24.5
Chicken Breast. Black Garlic, Mushroom, Asparagus, Truffle Creamed Potato	21.5
Cauliflower Kyiv, Leek & Potato Terrine, Baby Carrot, Salsa Verdi <b>VG</b>	18.5

## DESSERT

Bitter Chocolate Fondant, Honeycomb, Salted Caramel Ice Cream	7.5
Kaffir Lime Creme Brulee, Ginger Biscuit, Freeze-dried Rapsberries, Fruit Coulis	7.5
Black Forest Mess, Pavlova, Chocolate Sponge, Griottine, Chantilly, Chocolate sauce, Kirsch	8.5
Trio of local Cheese, Fruit, Red Onion Marmalade, Biscuits	10.5

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Guests on a dinner inclusive package can choose any two courses  
Surcharge may apply on some dishes \*

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**Allergen Disclaimer:** Before placing your order please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food but we cannot guarantee that any of our foods are free from cross-contamination of allergens.