

LUNCH

SERVED FROM 12 NOON
SAMPLE

SANDWICHES

Tempura catch of the day

Open sandwich on our nursery baked bloomer with a celery, apple salad and a walnut dressing ☺ £11

Coronation chickpea flat bread

Chilli and mango chutney and dressed salad ☺ £9

Sautéed woodland mushrooms

Open sandwich on toasted nursery baked bloomer, topped with an organic poached egg in a herb crumb. Finished with chervil and chive oil GF ☺ £10



SALADS

Five grain and fennel

Mixed grains, roasted fennel, salad leaf and charred orange *Vegan* ☺ £10

Roasted red salad

Roasted beetroot, tomatoes, red onion and red pepper, topped with feta, green beans and pomegranate with our nursery baked flatbread ☺ £11

Ploughmans

Ham hock, chicken liver pâté, gherkins, piccalilli Cornish cheese, fennel salad and savoury scone £14

MAINS

Today's soups

Your server will inform you of today's choices. Finished with Duchy herb croutons and our nursery baked bread GF ☺ £7

Goan seafood curry

Mussels and mixed fish in a goan curry sauce, served with wild rice £13

Seared steak

Kittows farm bravette steak, watercress preserved tomato relish, fries and chimichurri sauce GF £17

Goats cheese, spinach and roasted beetroot tart

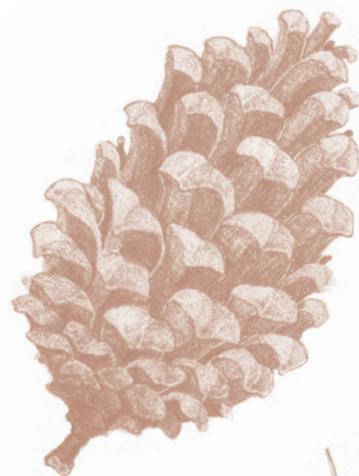
Walnut crumb, side salad and hasselback potatoes £11

Classic spaghetti carbonara

Chicken and smoked bacon in a creamy sauce ☺ £12

Duchy Estate venison burger

Rosemary focaccia roll, salad and fries £14
With Cornish blue cheese and smoked bacon £16



NIBBLES (available all day)

Cornish olives £4

Filberts salami £3

Roasted sea salt mixed nuts £2.50

Chilli rice crackers £2.50

All 4 for £10

SHARE AND SIDES

Garlic baguette GF £3.50

Our nursery baked bread with olive oil and balsamic £4

Roasted red pepper, beetroot and squash hummus with bruschetta GF £6

Fries with truffle mayo GF £4

Add Parmesan for £1

Hasselback potatoes GF £4

Sautéed winter greens with almond pesto GF £4

Paprika squid with a citrus and roast garlic dip £7

PUDDINGS

Duchy Nursery apple orchard pie

Cinnamon ice-cream £5

Banana and toffee fool

Biscotti croutons £5



DUCHY of CORNWALL
NURSERY

Specials

OCCASIONS

Afternoon treats

Our take on the classic afternoon tea. A lovely way to celebrate any special occasion on the terrace in the sunshine, in the elegance of the glasshouse or in the splendour of the café

Please ask for current seasonal afternoon treats menu

£17.50/22.50 with the addition of prosecco

Reservations between 2.30pm and 3.45pm Monday to Sunday

Minimum 48 hours' notice required along with full payment on booking

CAKES AND TREATS

Please see our counter for today's wonderful homemade selection, where you will always find gluten-free options.

Cornish cream tea

Two freshly baked scones of your choice, Trewithen clotted cream, Boddington's strawberry or blackberry jam and tea or filter coffee. £6

Additional £1 for espresso coffees or soft drink

Teacake

Toasted with Trewithen butter £2.50

PLEASE READ

If you have any dietary requirements or food allergies please ask a member of the team who will gladly supply you with detailed information on our menu items.

All items marked as GF are or can be made upon request with gluten-free ingredients but may not be prepared or served in a totally gluten-free environment.

All items marked with ☺ are available as smaller portions for under 12's



NURSERY HIGHLIGHTS

Skimmia japonica 'pabella'

An evergreen shrub that bears white flowers followed by green to red berries in the autumn.

To remain fertile it needs a male companions to be planted near by.

A great coastal plant!

COFFEE

All of our coffees come as a double shot and can be made as decaf. Smaller coffees are available on request.

Cappuccino	£3.00
Latte	£3.00
Americano	£2.50
Mocha	£3.00
Espresso	£2.50
Flat white	£3.00
Single origin batch brew filter	£2.50
Iced coffee	£3.00
Hot chocolate	£3.00
Add cream and marshmallows	£1.00
Add Dead man's fingers spiced rum	£3.00
Add syrup to any hot drink	£1.00
<i>vanilla - coconut - caramel</i>	

TEA

Clipper fair-trade teas	£2.00
Everyday tea Organic earl grey Organic decaf Organic green Organic wild berry Organic mint Organic lemon and ginger Organic camomile Organic Red bush	

All our hot drinks can be made using skimmed, soya or oat milk at no extra charge.

COLD DRINKS

Cornish mineral water (still/sparkling)	£2.00 £4.00
Cornish Orchards cranberry & raspberry sparkle	£3.00
Cornish Orchards elderflower pressé	£3.00
Cornish Orchards orange and lemon	£3.00
Cornish Orchards ginger beer	£3.00
Cornish Orchards lemonade	£3.00
Cornish Orchards apple juice	£3.00
Diet Coke	£2.50
Fever Tree Mediterranean tonic water	£3.00



COCKTAILS AND WINTER WARMERS

Lemon and ginger spritz

Cornish Orchards lemonade and ginger beer, fresh apple & crystallised ginger. £4.00

Mulled apple juice

Warm Cornish Orchards mulled apple juice, garnished with fresh apple. £4.00

Signature gin and tonic

Fever tree Mediterranean tonic, fresh rosemary and blackberries. Choose from Tarquin's Cornish dry gin or Stafford's gin from Colwith Farm Distillery, Lostwithiel. £6 | £8.50

Blackberry gin fizz

Tarquin's blackberry gin topped with prosecco garnished with blackberries £10.50

Dark berry cooler

Aval dor vodka, raspberrry liqueur, lemon juice and Angostura bitters, topped with tonic water garnished with blackberries served over crushed ice £9

BEERS AND CIDERS

Cornish Orchards Hedgerow Cider (500ml) 4%

Made with juicy dessert apples, blended with blackberries and sloes. £5.00

Cornish Orchards Heritage Cider (500ml) 5%

Traditional bitter-sweet English cider apples create a full bodied, medium dry cider. £5.00

Korev (500ml) 4.8%

Helles style Cornish lager, with a wonderful pale colour and a clean, crisp, taste. £5.00

Dynamite TNT IPA (500ml) 4.8%

Light amber, citrus fruits with a hit of Apple blossom. £5.50

Lance golden ale (500ml) 4%

Refreshing, easy drinking golden ale, pale and fruity with a citrus bias. £5.50

DRINKS

WHITE WINE

	175ML	250ML	BOTTLE
2016/17 Sauvignon Blanc. Vistamar Brisa	£5.50	£6.50	£19
<i>Central Valley. Chile</i>			
Grapefruit and green apple.			
Fresh and fruity with a clean finish.			

2017/18 Chardonnay. Murphy's big river	£5.50	£6.50	£22
<i>Australia</i>			
Passionfruit and mango with hints of honey and vanilla. Rich and creamy with peach and sweet citrus flavours.			

Pinot Grigio.	£6.50	£7.50	£22
<i>Veneto. Belfiore. Italy</i>			
A rich nutty, dry white. Hints of white peach and quince.			

Chenin Blanc. False Bay	£6.50	£7.50	£22
<i>Coastal Western Cape. South Africa</i>			
Ripe apple and honey aromas.			

Muscadet de Sevre et Maine.			£24
<i>Sur Lie. AC. France</i>			
Intensely flavoured with great minerality.			

2017/18 Sauvignon Blanc. Brook Ridge			£26
<i>Marlborough. New Zealand</i>			
Lemon, grapefruit and spices, hint of tropical fruits.			

2016/17 Chablis. AC. Domaine Seguinot-Bordet			£32
<i>J.F Bordet. France</i>			
Clean Chardonnay characteristics, with floral, honeyed flavours. Steely dry.			

Sancerre. AC. Domaine.			£30.00
<i>Dezat. France</i>			
Outstanding depth of taste and richness. Crisp, lively and exhilarating.			

ROSE WINE

	175ML	250ML	BOTTLE
2016/17 Gris de Cabernet. Rose. Les Classiques	£6.50	£7.50	£22
<i>IGP. Coteaux de L'Ardeche. France</i>			
Bright rose petal hues, elegant dry palate with a fresh balance.			



All wines that are available by the glass can be bought in 125 ml measures for £1 less than the 175ml price

RED WINE

	175ML	250ML	BOTTLE
2016/17 Merlot. Vistamar Brisa.	£5.50	£6.50	£19
<i>Central Valley. Chile</i>			
Fruity with rounded tannins leading to a long finish of mature fruits.			

Rioja Vega. Sin Crianza.	£6.50	£7.50	£22
<i>Bodegas Muerza. Spain</i>			
Soft and fruity with flavours of plums and blackcurrants. Vibrant and juicy.			

Shiraz. Puzzle Ridge.	£6.50	£7.50	£22
<i>Berton Vineyards. Australia</i>			
Spicy white pepper, ripe plums. Rich palate, well balanced.			

Paparuda Pinot Noir. Estate Selection	£6.50	£7.50	£23
<i>Romania</i>			
Ripe berry fruits, a core of oak ageing and a lively and vibrant character. Fresh and crunchy with hints of spice.			

Cotes du Rhone. AC			£25
<i>Chateau de Domazan. France</i>			
Dark luminous wine with fine structure and a confident finish.			

2014/15 Chateau Aney. Cuvee D'Arnaussan			£30
<i>Haut Medoc. AC. 2014/15. France</i>			
Rich, silky, elegant, and oaky palate.			

2015/16 Fleurie. AC. Domaine de La Presle			£32
<i>France</i>			
Elegant, full bodied and velvety smooth. Delightfully fragrant and fruity, with aromas of violets, roses and iris.			

FIZZ

Prosecco. Brut. D.O.C. Terre di Giulio			BOTTLE
<i>La Pieve. Mionetto. Italy</i>			£24.00
Fresh, lively and aromatic with hints of almonds and acacia.			

Prosecco. Brut D.O.C. Terre di Giulio			£8
<i>20cl bottle - single serve</i>			

2013/14 Camel Valley Brut. Methode Traditionelle			£50.00
<i>Cornwall</i>			
Crisp, fresh, long lasting bubbles. Made and produced less than ten miles from the Duchy Nursery. Granted a Royal Warrant in 2018!			

2014/15 Camel Valley Pinot Noir Rose. Methode Traditionelle			£55.00
<i>Cornwall</i>			
Floral and strawberry aromas, pure refreshing palate. Granted a Royal Warrant in 2018!			