

The Duchess Restaurant 2026

Three courses, breads, coffee £97

Starter

Aburi Salmon *sticky rice, cucumber, carrot & ginger* gf df

Pulled English Lamb Shoulder Galette *spiced Calabrian anchovy aioli & fennel* df

Timbale of Roasted Provençal Vegetables *harissa cream & confit tomato* vg gf

Smoked Barbary Duck
candied walnuts, sweet beetroot, chicory & burnt orange dressing
df (contains nuts)

Main Course

Seared English Pork Tenderloin with Brandy Cream & Tarragon *caramelised apple, mustard mash, steamed fine beans*

Roasted Chicken Summer Salad *(free range) new season potato salad, confit vine tomato, buffalo mozzarella, spinach, rocket & basil oil* gf

Fillet of English Beef with Chimichurri
roasted new season potatoes, parmesan, confit tomato, charred asparagus gf (£15 supp)

Pan Seared River Test Trout
pilau wild & basmati rice, toasted almonds, baby coriander, greek yoghurt, salted cucumber & pomegranate (contains nuts)

Whole Poached Dressed Native Lobster
lemon mayonnaise, summer salad, hot roesmary & garlic potatoes (£30 supp) gf df

Beetroot & Red Onion Tarte Tatin *miso roasted carrots, flash fried tender stem, cauliflower purée, lemon thyme sauce* vg

Sautéed Wild & Chestnut Mushroom Risotto
fire roasted summer vegetables, parmesan crisp v gf

Dessert

Vegan Summer Pudding
vanilla bean ice cream vg

Lemon Thyme Brûlée Bar
summer fruits, mint & cucumber syrup gf df v

Champagne, Elderflower & Blueberry Jelly df gf

Salted Caramel & Chocolate Torte *espresso gelato* gf v

A selection of Cheeses
biscuits, grapes & pickle v

v vegetarian
vg vegan
gf gluten free
df dairy free

Grange Park Opera
SURREY