

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 v gf df (contains nuts)

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

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

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

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

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

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

Dessert

Summer Pudding *vanilla bean ice cream* vg v df

Lemon Thyme Brûlée Bar *yuzu gel* v

Champagne, Elderflower & Blueberry Jelly df gf

Salted Caramel & Chocolate Torte *espresso gelato* gf v

A selection of Cheeses *biscuits, grapes & pickle*

v vegetarian
vg vegan
gf gluten free
df dairy free

Grange Park Opera
SURREY