

# The Duchess Restaurant 2026

Three courses, breads, coffee £97

## Starter

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

**Pulled English Lamb Shoulder**

**Croquette** *spiced Calabrian anchovy aioli & fennel* *df*

**Timbale of Roasted Provençal**

**Vegetables** *harissa cream & confit tomato* *vg v df gf (contains nuts)*

**Smoked Barbary Duck**

*candied walnuts, sweet beetroot, chicory & burnt orange dressing* *df (contains nuts)*

*Dining takes place half way through the opera*

### WAGNER EVENINGS

*Dining takes place at the end of the opera*

*apart from Sunday 5 July when it takes place after Scene 2*

## 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*

**Rested Rare Roast Fillet of English Beef with Chimichurri, pressed Gruyère & parmesan potatoes, confit tomato, charred asparagus** *(£15 supp)* *gf*

**Pan Seared River Test 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* *v vg df*

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



## Dessert

**Summer Pudding**

*vanilla bean ice cream* *v vg df*

**Lemon Thyme Brûlée Bar** *yuzu gel* *v*

**Champagne, Elderflower & Blueberry Jelly** *& cream* *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