

DUVALL'S

— RESTAURANT —

STARTERS

Broccoli and stilton soup	£7.50
Prawns, mango and papaya cocktail, iceberg lattice croutons and gruyere tuille	£9.50
Onion bhaji with coriander yoghurt, mustard dressing and carrots ribbons	£7.50
Heirloom tomatoes with bocconcini and buffalo mozzarella topped with rocket salad and green pesto	£8.50
Beef pastrami with potato salad, mixed leaves and horseradish sauce	£8.50

MAIN COURSE

Lamb rack with minted pea puree, grilled carrots, blanched citrus kale, shoestring potatoes and lamb jus	£24.50
Oven baked rainbow trout with herby new potatoes, broad beans and mulles marinierre beurre blanc sauce	£16.50
8oz rib eye steak with chilli butter garnished with roast plum tomato, flat mushroom, triple cooked chips and red wine jus	£18.50
Guinea fowl breast supreme, Seasonal vegetables, creamy mashed spinach potatoes and port reduction jus	£17.50
Open ravioli with wild mushrooms, sun blushed tomatoes, creamy spinach topped with parmesan and rocket	£12.50

DESSERTS

Rich chocolate fondant with pistachio ice cream and lace of white chocolate	£9.50
Italian tiramisu, caramel ice cream and amaretto biscotti	£8.50
Lemon and blueberry cheese cake with raspberry sauce	£7.50
Selection of ice cream and sorbet with minted chocolate sauce	£6.50
Locally sourced cheese and biscuits with celery sticks, ginger and apricot chutney and white grapes	£8.50