

LUNCH AT THE DUCK

NIBBLES & SIDES

- Pot of Skinny Fries £3
- Crispy Pork Scratchings £3
- Smoked Applewood Peanuts £4
- Toasted Garlic Ciabatta £2.50
- Olives £4
- Mixed Leaf Salad £3.50

STARTERS & LIGHT-BITES

- Homemade Soup of the Day
£6
- Confit Chorizo
Slow cooked chorizo sticks in apple cider
with pork scratchings and homemade apple
sauce dip
£6.25
- Mini Bread Board
Two mini tin loafs with hummus, butter and
Oil of Wight and Wild island raspberry
vinegar dip
£5
- Mini Pot of Scampi Tails
With tartar sauce and salad shoot
£5.50
- Hoi Sin Duck Bao Bun
with pickled carrot and red onion salad
£6.50

MAIN COURSES

- Hand Cut Sirloin Steak
Served with Cajun butter, pak choi, baby Isle of Wight tomatoes and thick
cut chips
£20
- Katsu Chicken Bites
Battered chicken bites in a creamy katsu sauce with rice and salad
shoots
£13
- Homemade Beef Burger
Topped with barbecue sauce, chorizo, and mature cheddar cheese and
served with skinny fries
£13
- Crispy Confit Duck Leg
Served with fresh gnocchi, mushrooms, peas in a creamy mushroom
sauce and fresh parmesan
£14.50
- Vegan Maple Glazed Butternut Squash and Quinoa Salad
With toasted sesame seeds and homemade dressing
£11
- Seared Salmon on Creamy Spinach Mash
Served with giant caper berries, Isle of Wight tomatoes and lemon butter
£14

Daily Specials

Please see our board for a
selection of daily specials

DESSERTS

- Sticky Toffee Pudding
Served with vanilla ice cream
£6.75
- Chocolate Brownie Affogato
Homemade chocolate brownie with
vanilla ice cream and a shot of
Isle of Wight coffee
£6.75
- Homemade Pavlova
with apple & blackberry compote and
fresh cream
£6.75
- Warm Homemade Vegan Banana Bread
with vegan salted caramel ice cream and
mango coulis
£6.75
- Chocolate Truffles
Assortment of four delicious chocolate
truffles
£6.75
- Cheddar & Blue Cheese
With crostini and chutney
£8

PLEASE LET OUR STAFF KNOW IF YOU
HAVE ANY DIETARY REQUIREMENTS.