

# THE DUCK

## Mains

## Starters

### Bread Board & Butter

The chef's homemade bread of the day, served with special flavored butter, oil, and balsamic vinegar.

£7.00

### Duck Rillettes

Duck rillettes with fried shiitake mushrooms, red wine butter, and warm croissants

£8.50

### Scampi Bites

Mini pot of scampi bites served with pea, pistachio, and lemon gremolata

£9.00

### Crispy Beef

Crispy fried beef with a sesame, garlic, and sweet chilli glaze, with charred pineapple and peppers.

£8.50

### Burrata

Whole burrata with chilled roasted beetroot and carrot salad, pine nuts, and olive oil

£8.00

### Vegan Pea Ravioli

Sweet pea and mezzaluna mint ravioli, served with butternut squash, tomatoes, and courgettes.

£8.00

### Soup of the Day

Chef's daily soup, served with warm bread.

£6.50

### Sides & Nibbles

Mr Filbert's French Rosemary Almonds £3.50

Small Pot of Olives £5.00

Pot of Fries £4.75

Mixed leaf Salad £4.75

### 10oz Sirloin Steak

A espresso and paprika rubbed Sirloin steak served with roasted tomatoes and skinny fries.

£31.00

### Smashed Burger

Smashed beef patty topped with roast onions, melted camembert, sweet caramelised apple, and tarragon mayonnaise, served in a soft brioche bun with skinny fries

£22.00

### Confit Duck Leg

Roast confit duck leg with a blackberry and five spiced sauce, crispy potatoes, greens and carrots

£25.00

### Bacon Steak

Smoked bacon loin steak, roasted butter nut squash and apple, homemade coleslaw, chive buttered new potatoes .

£21.00

### Salmon Fillet

Mustard basted salmon fillet with Bourbon whisky, peach and soy glaze, served with baby roasted new potatoes and a quinoa salad

£24.00

### Tiger Prawns

Garlic tiger prawns sautéed with chorizo and courgettes in a rich tomato and fennel sauce, served with basmati rice and panko breadcrumbs.

£23.00

### Roasted Vegetables & Crumbled Feta

Warm roasted vegetables and sweet potatoes on a bed of hummus, topped with beetroot, crumbled feta, and a drizzle of Greek yoghurt.

£20.00

### Vegan Chilli

Spiced beans, lentils and vegetable chilli served on a soft tortilla with guacamole, sweet potato wedges and vegan lemon mayo

£17.00

## Desserts

### Crème Brûlée

Crème brûlée with toasted brioche and blueberries

£7.50

### Sundae

Salted caramel fudge ice cream layered with peach salsa, crispy nachos, warm chocolate fudge sauce, and fresh whipped cream.

£8.00

### Almond Meringue

Meringue discs sandwiched together with amaretto cream and drizzled with apricot syrup.

£7.50

### Rich Chocolate Pot

A thick, indulgent vegan chocolate pot topped with cooked cream, crushed Biscoff, and fresh berries.

(Vegan-friendly)

£7.50

### Sticky Toffee Pudding

Warm sticky toffee pudding served with rich toffee sauce and rhubarb & ginger ice cream.

£8.00

### Cheddar, Blue & Brie

A cheeseboard for one, served with crostini and a shot of port.

£12.50

### Chocolate Truffles

A sweet bite of four mini chocolate truffles.

£6.00

### Baby Guinness

Baileys and Kahlúa.

£5.50