

# SUNDAY AT THE DUCK

## Starters

### Soup of the Day

Smoked paprika, vegetable, and chickpea broth.  
£6.50

### Homemade Bread Board

Homemade bread served with black garlic butter, herb & garlic butter, olive oil, and balsamic vinegar.  
£6.50

### Pastrami, Watermelon & Feta

Wafer-thin pastrami served on watermelon with crumbled feta, baby leaves, and marinated red onion.  
£8.50

### Salmon Bao Bread

Warm, toasted homemade bao bread topped with wakame, smoked salmon, and miso mayo.  
£8.50

### Caesar Salad

Baby gem lettuce, Caesar dressing, parmesan, crispy croutons, and a chilled soft-poached egg.  
£8.00

### Vegan Pea Ravioli

Sweet pea and mezzaluna mint ravioli, served with butternut squash, tomatoes, and courgettes.  
£8.00

## Sides

Small Pot of Olives £4.95

Mixed leaf Salad £3.75

Small pot of fries £3.95

**OUR SUNDAY MENU  
CHANGES A LITTLE  
EVERY WEEK**

## Mains

### Pink Roasted Beef Rump

Pink roasted beef rump served with roast potatoes, fresh vegetables, Yorkshire pudding, horseradish, and a rich red wine gravy.  
£21.00

### Confit Duck

Slow-cooked confit duck leg served with roast potatoes, fresh vegetables, apple sauce, and a rich red wine gravy.  
£22.00

### Roast Pork Shoulder

Roasted pork shoulder with apple & cider gravy, crispy crackling, roast potatoes, and seasonal vegetables.  
£21.00

### Chicken Breast

Roasted chicken breast with a roasted red pepper tikka-style sauce and basmati rice.  
£21.00

### Roasted Salmon

Roasted salmon fillet served with latke potatoes and a refreshing Greek salad.  
£24.00

### Tiger Prawns & Tartar Sauce

Crispy battered tiger prawns served with tartar sauce, chopped salad, and a pot of skinny fries.  
£23.00

### Rigatoni alla Vodka with Burrata

Rigatoni pasta in a rich tomato and vodka cream sauce, topped with whole Burrata and parmesan cheese.  
£18.00

### Vegan – Korean Cauliflower

Crispy quinoa-coated cauliflower and butternut squash tossed in Korean BBQ sauce, served with sticky jasmine rice.  
£16.00

## Desserts

### Sticky Toffee Pudding

Sticky toffee sponge with rich toffee sauce, served with vanilla cream ice cream.  
£7.50

### Honey Semifreddo

Honey semifreddo with blackcurrant coulis and cocoa nibs.  
£7.50

### Rich Vegan Chocolate Pot

A rich and thick chocolate pot with vegan whipped cream, Biscoff, and berries.  
£8.00

### Chilled Pear Crumble

Chilled pear crumble with thick vanilla custard.  
£7.50

### Warm Rhubarb Bread & Butter Pudding

Rhubarb and custard hot cross bun bread & butter pudding, served warm with vanilla ice cream.  
£7.50

### Chocolate Truffles

A sweet treat of four mini chocolate truffles.  
£5.00

### Cheddar, Blue & Brie

A cheeseboard for one, served with crostini and a shot of port.  
£12.00