

SUNDAYS AT THE DUCK



MAIN COURSES

STARTERS

Mushroom, sweet potato & tarragon soup
£6

Smoked fish Dip
with crostini, caper berries and salad shoots
and lemon
£6.50

Savoury Focaccia Bread & Butter Pudding
with creamy soft goats cheese and Butternut
Squash puree
£6.50

Teriyaki Chicken Bites
sesame seeds and salad shoots
£6.50

NIBBLES & SIDES

Pot of Skinny Fries £3

Crispy Pork Scratchings £3

Rosemary Sea Salt Peanuts £4

Toasted Garlic Ciabatta £2.50

Olives £4

Mixed Leaf Salad £3.50

Yorkshire Pudding £1

Pink Roasted Isle of Wight Beef Rump
With roast potatoes, roast parsnips, fresh vegetables, Yorkshire
pudding, horseradish & rich red wine gravy
£13

Slow Cooked Isle of Wight Beef Brisket
With roast potatoes, roast parsnips, fresh vegetables, Yorkshire
pudding, horseradish & rich red wine gravy
£13

Slow Cooked Lamb Shoulder Burger
Slow cooked lamb shoulder topped with crispy fried halloumi, red onion,
Borneo Pantry's onion marmalade served in a soft seeded bun and
served with a pot of skinny fries
£14

Slow Cooked Pork Belly
Served with roast potatoes, fresh vegetables,
apple sauce, gravy and parsnips
£14

Vegan - Sweet Potato, Black bean & Butternut Squash Chilli
Served with guacamole and crispy tortilla's
£12.50

Grilled Fillet Salmon
With new potatoes, butternut squash and tender stem broccoli
£15

Battered Scampi Tails
Served salad, caper berries, homemade tartar sauce and skinny fries
£14

DESSERTS

Sticky Toffee Pudding
Served with vanilla ice cream
£6.75

Apple and Cherry Crumble
with Black-current and cream ice cream
£6.75

Dessert Trio
Baby Brulee, baby pavlova nest with
lemon curd cream and Kahlua Tiramisu,
£6.75

Chocolate Brownie Affogato
Homemade chocolate brownie with vanilla
ice cream and a shot of
Isle of Wight coffee
£6.75

Cheddar & Blue Cheese
With crostini and chutney
£8

Chocolate Truffles
Assortment of four delicious chocolate
treats
£4

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