

THE DUCK

FOR THE TABLE

HOUSE PICKLES 4

HOMEMADE BREAD 6

medjool date butter * whipped pork dripping

BLUE CHEESE GOUGÈRE 8

HOUSE MIXED ANTIPASTI OLIVES 5

TO START

PARSNIP & THYME SOUP	9
focaccia croutons	
BEETROOT & FIG SALAD	11
coconut yogurt, bitter leaves, herb oil	
LOCAL PHEASANT RISOTTO	12
braised leg meat, parmesan cheese	
LEMON CURED SALMON	13
taramasalata, samphire fritter, lemon dressing	
PAN SEARED SCALLOP	15
braised oxtail, celeriac purée, fresh apple, horseradish velouté	

EXTRAS

SIDE SALAD	4.5
SKINNY FRIES	5
TRIPLE COOKED CHIPS	6
MIXED SEASONAL VEG	5
TRUFFLE MASH	7
BUTTERED SAMPHIRE NEW POTATOES	8

MAIN COURSE

JERUSALEM ARTICHOKE & LEEK RISOTTO	20
roast jerusalem artichokes, kelly's goat cheese	
'OVER THE ROAD' BURGER	19.5
2 smashed aberdeen angus patties, truffle mayo, confit onion, house pickles, brioche bun, gouda cheese, fries, tomato & rocket salad <i>+ change to triple cooked chips £2 **** vegetarian substitute available</i>	
BANGER & MASH	20
lower hardres farm shop old english sausage, january king cabbage, mustard mashed potato, red onion jus	
ROAST MALLARD BREAST	24
confit leg, garlic beurre, braised pearl barley, kale	
RYE BAY FLOUNDER "FISH PIE"	26
mash topped fish fillet, peas, fish pie velouté	
PINK PEPPERCORN PORK TENDERLOIN	25
sweet potato purée, caramelised shallot, carrot, cavolo nero	
BROXHALL FARM FILLET STEAK	36
aberdeen angus, creamy wild mushroom vol-au-vent, triple cooked chips	