# The Duck

## For the Table

**HOUSE PICKLES** 4

**HOUSE MIXED ANTIPASTI OLIVES** 5

**HOMEMADE BREAD** 6
medjool date butter & whipped beef tallow

**SHARING MINI CAMEMBERT** 13
focaccia toast, pickles

**CHEDDAR GOUGÈRE** 8

## To Start

**LEEK & POTATO SOUP** 9
focaccia croutons

**MUSHROOM & PHEASANT FRICASSÉE** 13
tagliatelle pasta

**WHIPPED GOAT'S CHEESE** 12
thyme honey, candied nuts, sourdough, chicory

**MACKEREL RILLETTE** 13
soused cucumber, sourdough croutes

**BAKED RYE BAY SCALLOP** 15
crispy leek & parma ham, chicken veloute

## EXTRAS

**DRESSED MIXED SALAD** 4.5

**HONEY & THYME MUSTARD CHIPOLATAS** 7.5

**ROSEMARY & SEA SALT RATTE POTATOES** 8

**ROASTED HISPI CABBAGE** 8
yuzu dressing, nori

**MIXED SEASONAL VEG** 5

**SKINNY FRIES** 5

**TRIPLE COOKED CHIPS** 6

**TRUFFLE MASH** 7

## Main Course

**ROASTED CAULIFLOWER** 19
braised lentils, lightly curried tomato sauce, cashews

**'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
*+ change to triple cooked chips £2* ****
*vegetarian substitute available*

**BANGER & MASH** 20
lower hardres farm shop old english sausage, january king cabbage, mustard mashed potato, red onion jus

**PAN FRIED SEA TROUT** 26
ratte potatoes, samphire, steamed leeks, shellfish 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

PLEASE ALERT A MEMBER OF STAFF TO ANY ALLERGIES & INTOLERANCES BEFORE ORDERING * A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS * GUEST WIFI - DUCK-GUEST