# PLUMPY DUCK

#### WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:



• We're a Real Living Wage Employer, meaning our hourly rates are more than the required national minimum wage, and reflect the true cost of living.

• 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.

• Should you choose to leave a tip, through card or cash, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.

#### NIBBLES

Warm Bread (v, vea)  $\pounds 6.00$ Extra virgin olive oil, balsamic vinegar

Marinated Olives & Feta Cheese (v, gf) £6.00

Burrata & Antipasto Platter (gfa)  $\pounds$ 16.00 Cured meats, olives, marinated tomato and rocket salad

#### **STARTERS**

Paprika Roast Pepper & Tomato Broth (v, gfa) £6.25 Sour cream, herb croutons, basil oil

Crispy Tempura Chicken £8.45 / Veg (v, vea) £7.50 Chilli & coriander batter, spiced sesame greens, teriyaki dip

Mozzarella Arancini Balls (v)  $\pounds$ 7.50 Herb crumb, spicy tomato ragu, balsamic rocket salad

Crispy Duck Salad (gfa)  $\pounds 9.45$ Pickled watermelon and fennel, toasted cashew, nigella seeds, cucumber and pomegranate molasses

Seared Scallop (gfa)  $\pounds$ 13.00 Roast salsify, cauliflower puree, Parma ham crisp, chorizo oil

Moroccan Spiced Hummus (v, vea, gfa) £7.75 Chard corn ribs, minted yoghurt, toasted chickpea & chermoula baby carrots, coriander oil

Confit Ham Hock (gfa) £8.95 Picked Carrot & Mustard terrine, golden beetroot relish, endive & fine herbs

#### BURGERS

Brioche bun, crisp lettuce, tomato, house sauce and fries

Prime 6oz Beef Patty	£16.00
Buttermilk Fried Chicken Burger	£14.00
Beetroot, Quinoa & Roast Pepper Burger (v, vea) Veganaise, slaw, spicy mayo	£13.00
Add Toppings	£2.00
Bacon   Haggis   Cheese   Onion Rings   Jalapenos	

### GRILL

Chargrilled Scotch 10oz Rib-eye Steak (gfa)  $\pounds$  32.00 Roast tomato, Portobello mushroom, hand cut chips, peppercorn sauce, watercress salad

#### Steak Frites £22.00

Chargrilled 6oz sirloin, fries, house salad, peppercorn sauce

#### MAINS

Traditional Steak Pie Honey roast roots, creamy mash or hand cu

Beer Battered Fish & Chips Sustainable haddock, hand cut chips, mushy

Chargrilled Chermoula Chicken Skewer Roast veg, spiced grain & pepper salad, tazi

Lemon & Thyme Roasted Chicken (gf) Creamy mash, glazed roots, peppercorn cre

Duo of Beef (gfa) Fillet medallion, pressed braised shin, potat thyme roast carrot, sauce bourguignon

Harissa Glazed Chicken Giant couscous, sautéed spinach, harissa sau

Gnocchi (v, gfa) With Basil, kale & toasted hazelnut pesto, fi

> Katsu Curry Aromatic sauce, fragrant rice, chard pak choi Crispy Chicken £16.50 / Stir Fry Vegetables (v, gfa) £14.50

Grilled Fillet of Cod (gf) Mustard and tarragon sauce, fricassee of pea, shallot & tomato, sprouting broccoli

Mac and Cheese (va, gfa) 3 cheese cream, Mull cheddar & parsley crumble, garlic ciabatta

### SIDES

House Fries (ve) £4.00 Seasoned Fries (v)  $\pounds 4.50$ Battered Onion Rings (ve) £4.50 Buttered Mash (v)  $\pounds 5.00$ Baby Mac & Cheese (v)  $\pounds 5.00$ Garlic Bread £4.45 Garlic Bread with Cheese  $\pounds 4.95$ 

Cajun spice | Parmesan truffle | Salt and pepper chilli Whole Grain, Bean & Pepper Salad, Salsa Verde £4.50

Please alert your server of any food allergies or intolerances that you have and we will do our best to accommodate your needs. (v) vegetarian dish | (va) vegetarian available | (gf) gluten free dish | (gfa) gluten free available | (ve) vegan dish | (vea) vegan available

t chips	£17.00
peas & tartare	£16.50
s <i>(gfa)</i>	£16.50
ki dressing, flat bread	£17.50
am	£17.50
o gratin,	£28.00
	£16.50
ıce	£10.50
resh peas, lemon & Burrata	£14.00

£18.50

£12.00

DESSERTS -	
Miso Caramel Cheesecake (v) Ginger crumb, clotted cream	£7.50
Lemon & Ricotta Tart (v) Toasted pine nuts, fresh raspberries and berry coulis	£8.00
Sticky Toffee Pudding (v) Salted caramel & vanilla Ice cream	£7.75
Dark Chocolate & Salted Caramel Torte <i>(vea, gfa)</i> Honeycomb, raspberry compote	£8.00
Trio of Ice Cream (v, vea, gf)	£7.00
Mini Mess (v, gfa) Crushed meringue, berry compote, Chantilly cream, vanilla ice cream	£5.00
Scottish Artisan Cheeses Isle of Mull, Clava brie, Hebridean Blue, chutney, oatcakes & grapes, ask one of our team for today's selection	£12.00

## SUNDAYS

# WELL SPENT...

Sundays are made for family, friends, and the unbeatable Sunday Roast!

Ask our team about our delicious Sunday Roast menu