

P L U M P Y
D U C K

SUNDAY
MENU

NIBBLES & SHARERS

Warm Bread (v, vea, gfa)
Olive Oil | Balsamic Vinegar | Salted Butter 8.45

Mezze Board (v)
Harissa Spiced Houmous | Falafel | Olives
Crumbled Feta | Pitta | Sweet Chilli Mayo 17.25

Meat Feast Platter
Chicken Tempura | Glazed Ribs | Haggis Spring Rolls
Chutney | Slaw | Garlic Aioli | Garlic Bread 18.95

STARTERS

Soup of the Day (v, vea, gfa)
Warm Bread | Salted Butter 6.95

Slow Cooked Ham Hock & Spring Pea Velouté (gfa)
Minted Crème Fraiche | Crackling Pieces 8.25

Baked Camembert Cheese (v, gfa)
Red Onion Chutney | Toasted Focaccia | Olives 13.95

Pan-Fried Pigeon Breast (gf)
Celeriac Purée | Pickled Blackberry | Hazelnut Crumb 12.95

Crispy Tempura (gfa)
Warm Indian Summer | Black Sesame Seeds | Soy & Miso Dip
Choose Chicken 8.95 | Vegetable (v) 8.25

Fine Chicken Liver Pâté (gfa)
Sourdough Croutons | Fig Chutney | Balsamic 8.95

Haggis Spring Roll
Clapshot | Whisky Cream Sauce | Toasted Oats 8.95

Crispy Oyster Mushroom (v, vea, gfa)
Black Olive Pesto | Cauliflower Purée | Herb Oil 8.25

Hot Smoked Salmon (gfa)
Lemon & Parsley Crème Fraiche | Sourdough Croutons | Fried Capers 10.95

Hoisin & Honey Glazed Ribs
Corn Salsa | Spring Onion & Sesame Salad 8.95

GRILL

Classic Gammon Steak (gf)
Roasted Pineapple | Fried Egg | Sea Salted Fries 14.95

Chargrilled Scotch 10oz Rib-Eye Steak (gfa)
Roast Vine Tomato | Oyster Mushroom
Watercress Salad | Hand Cut Chips
Your choice of one sauce from below 34.95

Steak Frites (gf)
6oz Sliced Sirloin Steak | Sea Salted Fries
Peppercorn Sauce 24.95

Surf & Coast (gfa)
Grass-Fed 6oz Fillet Steak | Seared Scallops
Asparagus | Tenderstem Broccoli | Hand Cut Chips
Your choice of one sauce from below 37.95

Additional Sauce: Peppercorn | Whisky
Bearnaise | Red Wine Gravy 4.00

BURGERS

All burgers are served with Sea Salted Fries

Classic Prime Beef Burger (gfa)
Milk Bun | Crisp Lettuce | Tomato
House Burger Sauce 18.95

Vegan Spiced Breaded Jackfruit Burger (ve)
Brioche Bun | Vegan Cheese | Pickled Slaw 17.95

Mediterranean Lamb Burger
Milk Bun | 8oz Lamb Burger | Crumbled Feta
Roasted Red Pepper | Olive Pesto 18.95

Add something extra:
Bacon 3.00 | Haggis 3.00 | Onion Rings 3.00
Cheese 2.50 | Jalapenos 2.00

MAIN COURSES

Traditional Steak Pie
Buttered Puff Pastry | Seasonal Greens
Choose Hand Cut Chips | Chive Mash 18.95

Fish & Chips (gfa)
Battered Haddock | Minted Mushy Peas
Charred Lemon | Tartare Sauce | Pickled Onion 18.95

Cajun Spiced Penne Pasta (v, gfa)
Garlic Bread | Parmesan & Rocket Salad 13.95
Add Chicken 4.00

Sizzling Fajitas (vea, va, gfa)
Warm Tortilla | Cheese
Salsa | Guacamole | Sour Cream
Choose Chicken 18.95 | Vegetable 15.95 | Tofu 17.95

Chickpea & Aubergine Chana Masala (ve)
Green Chutney | Mini Poppadoms 15.95

Cajun Spiced Salmon Fillet
Samphire | Bacon & Mussel Chowder | Micro Salad 21.45

Classic Mac & Cheese (v, gfa)
Parsley Crumb | Garlic Bread 14.95

Super Salad (v, vea)
Gem Lettuce | Spinach | Radicchio | Pomegranate
Feta | Cucumber | Cherry Tomato | Corn | Onion
Sweet Mustard Dressing 14.95
Add Chicken 4.00 | Tofu 4.00 | Salmon 5.00

SUNDAY ROASTS

Roast Sirloin of Beef
Yorkshire Pudding | Rosemary Roast Potatoes
Braised Cabbage | Horseradish Cream
24.95

Duo of Chicken
Pan-Fried Chicken Supreme | Confit Chicken Leg
Chive Mash | Baby Carrots | Tenderstem Broccoli
Tarragon Gravy
25.95

Roast Haunch of Venison
Sea Salt Roast Potatoes | Braised Cabbage
Tenderstem Broccoli | Vichy Carrot
Blackberry Reduction
26.95

SIDES

Fries
Sea Salted (v, gf) 4.45
Cajun (v, gf) 4.95
Parmesan & Truffle (gf) 4.95
Salt & Chilli (ve, gfa) 4.95

Warm Poppadoms
& Spiced Onions (ve) 6.25

Battered Onion Rings (v) 5.95

Buttered Asparagus
& Tenderstem (v) 5.45

Buttered Mash (v) 4.95

Mini Mac & Cheese (v) 5.75

Garlic Bread (v, vea) 4.95

Garlic Bread with Cheese (v, vea) 5.45

DESSERTS

Sticky Toffee Pudding (v)
Vanilla Ice Cream | Toffee Sauce 8.95

Tablet Sundae (v)
Tablet Crumb | Toffee Sauce | Vanilla Ice Cream 8.45

Mini Brioche Doughnuts (v)
Chocolate Drizzle | Vanilla Ice Cream 7.95

Toffee Pecan Roulade (v)
Tablet Crumb | Toffee Drizzle
Salted Caramel Ice Cream 8.95

Apple Crumble Tart (v, vea)
Vanilla Ice Cream 9.95

Trio of Ice Cream (v, gfa)
Chocolate Ash 6.95

Raspberry & Gin Cheesecake (ve)
Raspberry Coulis | Raspberry Sorbet 9.95

Mini Eton Mess (v)
Crushed Meringue | Berry Compote
Chantilly Cream | Raspberry Sorbet 8.95

Fun Fair Sharer (v)
Candy Floss | Popcorn Pannacotta
Toffee Apple | Mini Doughnut
Jaffa Cake Ice Cream 21.95

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

