

CELEBRATION MENU

PLUMPY
DUCK

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2 COURSES £24.95 | 3 COURSES £29.95

STARTERS

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

Crispy Chicken Tempura
Chilli & coriander batter, spiced sesame greens, teriyaki dip

Mozzarella Arancini Balls (*v*)
Herb crumb, spicy tomato ragu, balsamic rocket salad

Confit Ham Hock (*gfa*)
Picked carrot & mustard terrine, golden beetroot relish, endive & fine herbs

MAINS

Traditional Steak Pie
Honey roast roots, creamy mash or hand cut chips

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

Gnocchi (*v, gfa*)
With Basil, kale & toasted hazelnut pesto, fresh peas, lemon & Burrata

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

Harissa Glazed Chicken
Giant couscous, sautéed spinach, harissa sauce

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

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

Steak Frites
Chargrilled 6oz sirloin, fries, house salad, peppercorn sauce - *Supplement* £5

DESSERTS

Lemon & Ricotta Tart (*v*)
Toasted pine nuts, fresh raspberries and berry coulis

Sticky Toffee Pudding (*v*)
Salted caramel & vanilla Ice cream

Mini Mess (*v, gfa*)
Crushed meringue, berry compote, Chantilly cream, vanilla ice cream

Dark Chocolate & Salted Caramel Torte (*vea, gfa*)
Honeycomb, raspberry compote

Trio of Ice Cream (*v, vea, gf*)

SIDES

House Fries (*ve*) £4.25

Seasoned Fries (*v*) £4.50

Cajun spice | Parmesan truffle | Salt and pepper chilli

Battered Onion Rings (*ve*) £4.75

Whole Grain, Bean & Pepper Salad, Salsa Verde £4.50

Buttered Mash (*v*) £5.00

Mini Mac & Cheese (*v*) £5.45

Garlic Bread £4.45

Garlic Bread with Cheese £4.95