

PLUMPY DUCK

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

- 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)* £6.00

Extra virgin olive oil, balsamic vinegar

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

Burrata & Antipasto Platter *(gfa)* £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)* £7.50

Herb crumb, spicy tomato ragu, balsamic rocket salad

Crispy Duck Salad *(gfa)* £9.45

Pickled watermelon and fennel, toasted cashew, nigella seeds, cucumber and pomegranate molasses

Seared Scallop *(gfa)* £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)* £13.00

Veganise, slaw, spicy mayo

Add Toppings £2.00

Bacon | Haggis | Cheese | Onion Rings | Jalapenos

GRILL

Chargrilled Scotch 10oz Rib-eye Steak *(gfa)* £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 £17.00

Honey roast roots, creamy mash or hand cut chips

Beer Battered Fish & Chips £16.50

Sustainable haddock, hand cut chips, mushy peas & tartare

Chargrilled Chermoula Chicken Skewers *(gfa)* £16.50

Roast veg, spiced grain & pepper salad, taziki dressing, flat bread

Lemon & Thyme Roasted Chicken *(gf)* £17.50

Creamy mash, glazed roots, peppercorn cream

Duo of Beef *(gfa)* £28.00

Fillet medallion, pressed braised shin, potato gratin,

thyme roast carrot, sauce bourguignon

Harissa Glazed Chicken £16.50

Giant couscous, sautéed spinach, harissa sauce

Gnocchi *(v, gfa)* £14.00

With Basil, kale & toasted hazelnut pesto, fresh peas, lemon & Burrata

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)* £18.50

Mustard and tarragon sauce, fricassee of pea, shallot & tomato, sprouting broccoli

Mac and Cheese *(va, gfa)* £12.00

3 cheese cream, Mull cheddar & parsley crumble, garlic ciabatta

SIDES

House Fries *(ve)* £4.00

Seasoned Fries *(v)* £4.50

Cajun spice | Parmesan truffle | Salt and pepper chilli

Battered Onion Rings *(ve)* £4.50

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

Buttered Mash *(v)* £5.00

Baby Mac & Cheese *(v)* £5.00

Garlic Bread £4.45

Garlic Bread with Cheese £4.95

DESSERTS



Miso Caramel Cheesecake <i>(v)</i> Ginger crumb, clotted cream	£7.50
Lemon & Ricotta Tart <i>(v)</i> Toasted pine nuts, fresh raspberries and berry coulis	£8.00
Sticky Toffee Pudding <i>(v)</i> 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 <i>(v, vea, gf)</i>	£7.00
Mini Mess <i>(v, gfa)</i> 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*