

PLUMPY DUCK

SUNDAY MENU

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.
- A discretionary service charge will be added to your bill and 100% of this will be allocated the team. This also applies to any other card or cash tip you leave. All tips are shared out through a system controlled by a team representative.

NIBBLES

Warm Bread <i>(v, vea)</i> £6.00
Extra virgin olive oil, balsamic vinegar
Marinated Olives & Feta Cheese <i>(v, gf)</i> £6.00
Red Pepper Hummus Dip <i>(ve)</i> £5.50
With paprika tortilla crisps
Sticky Corn Ribs <i>(ve)</i> £5.50
With Korean sauce

STARTERS

Paprika Roast Pepper & Tomato Broth <i>(v, vea,gfa)</i> £6.45
Sour cream, herb croutons, basil oil
Chicken Liver Parfait <i>(gfa)</i> £8.95
Toasted brioche, plum and apple chutney
Bang Bang Cauliflower <i>(ve)</i> £8.45
Asian salad, sriracha sauce
Crispy Tempura
Chilli and coriander batter, spiced sesame greens, teriyaki dip
Chicken £8.95 / Vegetable <i>(v,vea)</i> £8.25
Roast Pepper Hummus <i>(v, vea, gfa)</i> £8.75
Sweet drop peppers, pickled shallot, toasted seeds, endive and herb salad, feta cheese
Chicken Satay Skewer <i>(gf)</i> £8.95
Toasted coconut, coriander and lime salad, satay mayonnaise
Crispy Duck Bao Bun £9.75
Shredded salad, toasted sesame, teriyaki glaze
Seared Scallops £12.95
Stornoway Black Pudding, pea puree, apple and pea dressing

SUNDAY ROASTS

All our Sunday Roasts come with a family service of seasonal vegetables and gratins, back up roasters and of course, extra gravy

Roast Ribeye of Beef	£24.95
Filled Yorkshire puddings with braised beef shin, rosemary roast potato, braised red cabbage, horseradish cream	
Herb & Lemon Roast Half Chicken	£22.45
Creamy mashed potatoes, thyme roast carrot & thyme jus	
Roast Rump of Lamb <i>(gf)</i>	£24.95
Baked carrot, gratin potatoes, pea puree and port jus	

BURGERS

Brioche bun, crisp lettuce, tomato, house sauce and fries	
Classic Prime Beef Burger	£17.45
Southern Fried Chicken Burger	£16.45
With Memphis BBQ sauce	
Beetroot, Quinoa & Roast Pepper Burger <i>(v, vea)</i>	£15.95
Veganaise, slaw, spicy mayo	
Toppings:	
Add Bacon £3 Haggis £3 Cheese £2 Onion Rings £2 Jalapenos £2	

MAINS

Traditional Steak Pie	£18.45
Honey roast roots, creamy mash or hand cut chips	
Beer Battered Fish and Chips	£17.95
Sustainable haddock, hand cut chips, mushy peas and tartare	
Classic Mac & Cheese <i>(v, gfa)</i>	£14.45
Mull cheddar & parsley crumble, garlic ciabatta	
Chicken Tikka Butter Masala Curry	£17.95
Aromatic braised rice, fresh coriander and lime	
Sweet Potato & Cauliflower Rogan Josh <i>(v, vea)</i>	£15.95
Fragrant curry with chickpeas, spinach and yoghurt, aromatic braised rice	
Add crispy chicken £3.00	
Seared Fillet of Sea Bass <i>(gf)</i>	£20.95
Herb crushed potatoes, shallot, lemon and caper beurre blanc, sauté greens and samphire	
Bang Bang Salad <i>(v, vea)</i>	£14.95
Spiced corn, chickpea and peppers, shredded salad, rocket and watercress, sriracha mayo	
Add Grilled Chicken £3 / Add Sea Bass £5	
Fresh Pea & Mint Ravioli <i>(v)</i>	£17.25
Ricotta and lemon cream, pea shoot and shallot salad	

GRILL

Chargrilled Scotch 10oz Rib-Eye Steak <i>(gfa)</i> £33.95
Roast tomato, Portobello mushroom, hand cut chips, peppercorn sauce, watercress salad
Steak Frites £23.95
Chargrilled 6oz Sirloin, fries, peppercorn sauce

SIDES

House Fries *(v)* £4.25

Seasoned Fries *(v)* £4.50

Cajun spice | Parmesan truffle | Salt & pepper chilli

Gunpowder Potatoes *(ve, gfa)* £5.25

Masala, fresh chilli, coriander

Warm Poppadoms & Spiced Onions *(ve)* £6

Battered Onion Rings *(v)* £4.75

Buttered Mash *(v)* £5.00

Baby Mac & Cheese *(v)* £5.45

Garlic Bread *(v)* £4.45 / With Cheese £4.95

DESSERTS



Sticky Toffee Pudding *(v)* £8.25

Vanilla ice cream

Apple Berry Crumble Slice *(v)* £7.95

Crème anglaise

Dark Chocolate & Salted Caramel Torte *(v, vea, gfa)* £8.25

Honeycomb, berry compote

Trio of Ice Cream *(v, vea, gf)* £6.95

Banoffee Sundae *(v)* £8.45

Caramelised banana crumb, toffee sauce, vanilla ice cream

Fresh Berries and Champagne Sabayon *(v)* £7.95

Fresh mint and lemon balm

Mini Eton Mess *(v, gfa)* £5.45

Crushed meringue, berry compote, Chantilly cream,
vanilla ice cream

Scottish Cheese Board *(gfa)* £12.45

Isle of Mull, Clava Brie, Hebridean Blue,
chutney, oatcakes and grapes