

CELEBRATION  
MENU

PLUMPY  
DUCK

# CELEBRATION MENU

2 COURSES £22.50 | 3 COURSES £27.50

## 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)* £4.00

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