

THE DUCK RESTAURANT

STARTERS

SOUP OF THE DAY 5.95

Homemade Wheaten Bread & Salted Butter

SMOKED DUCK RILLETTES 9.95

Shredded Smoked Duck, Garlic Croutons, Mixed Leaves

SEAFOOD CHOWDER 9.50

Selection of Fresh Seafood, Carrot, Celery, Leek, Potato Cooked in Chowder Cream.

GOATS CHEESE SALAD 8.95

Crumbed Goats Cheese, Baby Leaves, Beets, Walnuts, Red Onion, Cherry Tomato, House Dressing.

MAIN COURSE

PORK BELLY 17.95

Slow Cooked Belly Of Pork, Plum Chutney, Apple Puree, Cider Jus

CRISPY CHICKEN 17.95

Crispy Skin Supreme Of Chicken, Chorizo Cassoulet, Champ Potato.

FILLET OF DUCK 23.95

Pan Seared Duck, Beetroot Mousse, Cooking Jus

10oz SIRLION STEAK 26.95

Potato Fondant, Mushroom Duxelle, Roast Garlic

LAMB SHANK 19.95

Creamy Mash, Roast Roots, Rosemary Jus

PRIME T-BONE STEAK 29.95

Surf & Turf With Fresh Seafood.

FILLET OF SEABASS 24.50

Wild Mushroom Risotto, Lemon Dill Cream, Root Chips.

MONKFISH & TIGER PRAWN CURRY 18.95

Spiced Basmati, Mint Tzatziki, Poppadum

BETROOT LINGUINI 16.95

Crumbed Goats Cheese, Toasted Pistachio Nuts

MOROCCON CHICKPEA TAGINE 16.95

Spiced Basmati

All Served With Seasonal Vegetables & Potatoes

DESSERT

SEAWEED PANACOTTA 6.95

With Cherries, Fresh Cream & Pistachio Nuts

CREPE SUZETTE 6.95

Caramelised Rum & Orange Sauce & Vanilla Ice Cream.

CHEESECAKE OF THE EVENING 6.95

Please ask for details

CHOCOLATE BROWNIE 6.95

Chocolate Fudge Sauce, Vanilla Ice Cream

REFRESHING SORBETS 6.95

Three Refreshing Sorbets.

Freshly Brewed Tea/Coffee

Allergens: 1.Cereal with Gluten, 2.Crustaceans, 3.Eggs, 4.Fish, 5.Peanuts, 6.Soybeans, 7.Milk, 8.Nuts, 9.Celery, 10.Mustard, 11.Sesame Seeds, 12.Sulphur Dioxide & Sulphite, 13.Lupin, 14.Molluscs