



# MENU

## BRANCASTER OYSTERS

**RAW** - sparkling 'mignonette' & lemon

**FRIED** - tempura & ranch sauce

**BAKED** - herbs, sourdough crumb

They come in  
x3 and x6 for  
**£9.00 & £16.00**

## STARTERS

**CRAB** - pate, apple jelly, crab salad, croutons, fritter, parsley emulsion **£14.00**

**PIGEON** - roast breast, celeriac, peas, black pudding fritter, bread sauce **£13.00**

**SCALLOP** - parsnip, sultana, vadouvan, puffed rice, granola, ceviche, lime **£15.00**

**CARROT** - roasted, dukkah, carrot puree, pickled salad, carrot top pesto, yoghurt **£12.00**

**PORK** - cheek Bourguignon, potato mousseline, crispy leeks, chive oil **£13.00**

## MAINS

**BEEF** - sirloin, potato terrine, butternut squash, cavalo nero, beef cheek fritter, bordelaise sauce **£30.00**

**HALIBUT** - 'soft herb' risotto, peas, lemon butter sauce, spring onion, caviar **£28.00**

**CHICKEN** - truffle butter roast breast, garlic cocotte potatoes, leeks, shiitake mushroom, wild garlic pesto, leg confit **£26.00**

**SKREI** - cod loin, fondant potato, bouillabaisse sauce, tomato confit, crab oil, spring greens, tempura prawn **£27.00**

**BEETROOT** - roast baby beets, potato gnocchi, Norfolk Mardler, beetroot pickle, hazelnut crumb, red cabbage **£24.00**

## CLASSICS

**BURGER** - double cheese & bacon burger, baconnaise, baby gem gherkin, brioche roll, bacon salt fries, cauliflower & cucumber slaw **£20.00**

**HADDOCK** - Aspoll cyder batter, hand cut chips, crushed minted peas, tartare sauce, charred lemon **£18.00**

**RISOTTO** - Wild mushroom, smoked Norfolk dapple, crispy leeks **£17.00**

**STEAK** - dry aged ribeye, garlic butter mushrooms, honey roast shallot, hand cut chips **£35.00**

**ADD** chimichurri butter or peppercorn & brandy sauce **£3.00**

## SIDES

**CHIPS** - hand cut, beef dripping **£4.00**    **CARROTS** - chanterney, wild garlic pesto **£5.00**

**FRIES** - baconnaise & smoked Dapple **£5.00**    **CABBAGE** - chilli, garlic, lemon butter **£5.00**

## SNACKS

Great to graze on  
with drinks

**NFT** - lemon, thyme & black pepper coated turkey, ceaser dressing **£5.00**

**HERBS DE PROVENCE OLIVES** **£4.00**

**HICKORY SMOKED NUTS** **£4.00**

**SOURDOUGH** - confit garlic, maldon salted butter **£5.00**

**PIGS IN BLANKETS** - maple & mustard **£5.00**

**PRAWNS** - chimichurri butter, toast **£5.00**

**'BUFFALO' CAULIFLOWER FLORETS** - ranch dip **£5.00**



# MENU

## DESSERTS

<b>CHOCOLATE</b> - tart, caramel, crumb, ginger ice cream, tuile, mousse	<b>£11.00</b>
<b>RHUBARB</b> - poached, Tonka bean set cream, honey, apple crumble, thyme	<b>£11.00</b>
<b>HAZELNUT</b> - sponge, cream, granola, snow, ice cream	<b>£11.00</b>
<b>COFFEE</b> - pink peppercorn madalienes, vanilla ice cream, coffee tuile	<b>£9.00</b>
<b>CHEESE</b> x3 Cheeses <b>£12.00</b> x4 <b>£15.00</b> x5 <b>£18.00</b> x6 <b>£20.00</b>	
<b>Baron Bigod</b> - <i>'naughty, decadent &amp; creamy this Brie-de-Meaux style cheese is produced in the UK by Fen Farm near Bungay and found on some of the best restaurant menus</i>	
<b>Cropwell Bishop</b> - <i>traditionally handcrafted blue cheese, velvety-soft texture and a rich, tangy flavour</i>	
<b>Isle of Mull</b> - <i>produced using 100% sustainable energy. A hearty, full flavoured Scottish cheddar, drier in texture than some cheddars but full of rich savoury almost boozy flavours</i>	
<b>Blue Monday</b> - <i>Made by Alex James former band member of Blur, this is a faintly sweet, intensely savoury, spicy and rich blue cheese</i>	
<b>Whyte wytch</b> - <i>unpasteurised soft bloomy white rind cheese. Fruity, creamy texture. Made using traditional artisan methods, near Stamford</i>	
<b>Smoked Norfolk Dस्पले</b> - <i>A hard, cheddar like cheese made by Ferndale Farm in Little Barningham, Norfolk. Smooth, creamy with a gentle smoked flavour and a hint of nuttiness</i>	
Please ask for our ice cream selection	<b>£3.00</b> a scoop

## SANDWICHES

Available Wednesday  
to Saturday 12-5pm

<b>CRAB</b> - 'A.M.Frary, Wells-Next-Sea' Ultimate crab sandwich	<b>£12.00</b>
<b>TURKEY</b> - NFT, gem lettuce, caesar dressing, brioche, maple bacon	<b>£12.00</b>
<b>CHEESE</b> - grilled Binham Blue, Waldorf salad, sourdough	<b>£12.00</b>

## STANHOE STORE & CAFE

### BRUNCH MENU

<b>'DC'MUFFIN</b> Sausage patty, fried Glovers pasture raised egg, cheese, bacon	<b>£9.00</b>
<b>BUTTERMILK PANCAKES</b> Banana, caramel sauce, cinnamon sugar	<b>£7.50</b>
<b>CRUSHED CHILLI PEAS</b> on sourdough with scrambled egg	<b>£7.50</b>
<b>LARGE WHITE BAP</b> with a choice of bacon, egg, sausage or your combination <i>add a £1 per additional item</i>	<b>£5.00</b>
<b>TOASTED HOT CROSS BUN</b> with butter and local jam	<b>£5.00</b>

Due to popular request we are now offering our 3 course residents breakfast to non residents in The Duck  
Starting with compressed fruit with herb infused syrup  
Followed by a beautiful fish course finishing off with a feast of traditional hot breakfast options.

Served as a taster menu there is no choice we just feed you to set you up for the day so if you are a real foodie who loves brunch this one is for you

Repeatedly quoted  
*"the best breakfast I have ever had in a hotel"*  
£25 per person, reservations only

Available Wednesday to Saturday 10am

STAY

Why not book to stay here at The Duck?  
Visit our website for more information  
[theduckstanhoe.com](http://theduckstanhoe.com)

