



MENU

SNACKS

Great to graze on
with drinks

BRANCASTER OYSTERS - charred lemon, tabasco, shallot vinigarette <i>Mu/Su/Mo</i>	x3 - £9 / x6 - £18
FOCACCIA - hot honey, olive oil & balsamic <i>G/S/Se/L</i>	£5
SCOTCH EGG - curry emulsion <i>G/E/Mu/S</i>	£7
ROSEMARY, GARLIC & CHILLI POPCORN <i>G</i>	£5

STARTERS

CHALK STREAM TROUT - creamed leek tart, parmesan & chive crumb <i>G/S/Se/L</i>	£14
CHICKEN LIVER PÂTÉ - pear & rosemary, red onion marmalade, brioche <i>G/E/M</i>	£12
PARTRIDGE "MILANESE" <i>G/E</i>	£15
SMOKED LINCOLNSHIRE POACHER CHEESE SOUFFLE - port, Stanhoe honey, fruit compote <i>G/E/M/Su</i>	£15
SCALLOPS - hazelnut & sage, crispy shallots, bacon crumb <i>G/M/N/Mo</i>	£18
MUSSELS - shallots, garlic, cream, white wine, baguette <i>G/M/Su/Mo</i>	£16

MAINS

CONFIT DUCK LEG - puy lentil cassoulet, buttered greens <i>M/C</i>	£28
GRILLED LEMON SOLE - "on the bone", crab butter, sea herbs, parmentier potatoes <i>Cr/F/M</i>	£30
CONFIT PORK BELLY - black pudding & apple croquette, burnt apple purée, roast carrot, pork sauce <i>G/E</i>	£26
FILLET OF HAKE - braised fennel, fondant potato, escabeche sauce, mussels <i>F/Su/Mo</i>	£27
MUSHROOM, BASMATI RICE, TRUFFLE, & SALT BAKED CELERIAC PITHIVIER - porcini mushroom sauce, grilled king oyster mushroom <i>G/E/M</i>	£23

CLASSICS

HOMEMADE BURGER - cheese, bacon, gherkin, burger sauce, chips & slaw <i>G/E/M/Mu</i>	£20
CIDER BATTERED FISH & CHIPS - minted peas, tartare sauce, charred lemon <i>G/F/Su</i>	£19
SIRLOIN STEAK - chips, charred hispi, short rib, Binham blue cheese <i>M</i>	£32
CUMBERLAND SAUSAGE - mustard & herb mash, greens, onion & cider gravy <i>G/M/C/Mu/Su</i>	£20
FALAFEL BURGER - mango salsa, garlic aoli, pomegranate & red cabbage slaw, chips <i>G/E/S/Mu/Se</i>	£19

SIDES

HAND CUT CHIPS	FRIES - aoili & parmesan	£5 each
ONION RINGS - gochujang emulsion <i>G/E/S</i>	MIXED GREENS - garlic & chervil butter <i>M</i>	
SMASHED PARSNIP - hot honey & pickled chilli <i>Su</i>		

DESSERTS

MAPLE & PECAN PARFAIT - caramelised banana, pecan praline, toffee sauce <i>E/M/N</i>	£14 each
CHOCOLATE FONDANT - coconut granola, chocolate ganache, coconut ice cream <i>G/E/M/N</i>	
CUSTARD TART - baked apple, calvados cream, cinnamon crumble, apple gel <i>G/E/M/Su</i>	
AFFOGATO - espresso coffee, brown butter madeleines, vanilla ice cream <i>G/E/M</i>	
A SELECTION OF ARTISAN CHEESES - homemade chutney & crackers	

ALLERGENS

<i>G</i> - gluten	<i>F</i> - Fish	<i>M</i> - milk	<i>Mu</i> - mustard	<i>L</i> - Lupin
<i>Cr</i> - crustaceans	<i>P</i> - peanuts	<i>N</i> - nuts	<i>Se</i> - sesame	<i>Mo</i> - molluscs
<i>E</i> - egg	<i>S</i> - soy	<i>C</i> - celery	<i>Su</i> - sulphite	

Some dishes can be adjusted to be gluten free with a few tweaks, please ask.
Please inform us of any dietary requirements on ordering

STAY

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Visit our website for more information, theduckstanhoe.com

