

# THE DUCK

STANHOE

**'SUTHERLAND'S' BRANCASTER OYSTERS**, served with charred lemon, x6 **£15.00**  
tabasco, fresh horseradish, Mignonette sauce, sweet, pickled jalapeno salsa x12 **£28.00**

## STARTERS

**NORFOLK CRAB 'TIAN'** **£12.00**  
Celeriac remoulade, Heritage tomato salad, lemon emulsion, compressed cucumber, tomato water vinaigrette

**CARPACCIO OF BEEF** **£13.00**  
Pickled mushroom, Binham Blue cheese, parsley oil, rhubarb ketchup, crispy capers, parsley crumb

**BRITISH 'FIRST SEASON' ASPARAGUS** **£12.00**  
Crispy 'WestAcre wild hen' egg, pea velouté, wild garlic oil

**PORK BELLY & CHORIZO TERRINE** **£11.00**  
Cannellini bean salad, pickled shallots, chorizo oil, puffed crackling, brioche toast & chorizo mayonnaise

**CURED SEABASS** **£12.00**  
Fennel & sea leaf salad, lemon dressing, compressed apple, puffed wild rice, prawn tempura

**WHITE BEAN HUMMUS** **£10.00**  
Grissini, spring onion, baby gem & apple salad, confit garlic emulsion, nasturtium leaves

## MAINS

**RUMP OF BRITISH SPRING LAMB** **£27.00**  
Pea fricassee, dauphinoise potato, pea puree, wild garlic salsa verdé

**ROAST MONKFISH** **£28.00**  
'On the bone', curry spices, sweet potato Bombay, Massaman sauce, leeks, braised rice, pineapple salsa

**CAULIFLOWER, MISO BUTTER** **£20.00**  
Parmentier potatoes, radish & pomegranate salad, charred endive, cauliflower & almond pesto

**CHICKEN BREAST** **£25.00**  
Fondant potato, charred asparagus, shiitake & tarragon sauce, mushroom ketchup, chicken skin crumb

**COD FILLET** **£26.00**  
Cavolo Nero, rosti potato, warm tartare sauce, crab 'bon-bon, lemon gel

*Continued over ...*

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STANHOE

## CLASSICS

<b>FISH &amp; CHIPS</b>	<b>£18.00</b>
Beer battered haddock, triple cooked chips, crushed minted peas, tartare sauce & charred lemon	
<b>DOUBLE CHEESE &amp; BACON BURGER</b>	<b>£20.00</b>
Baby gem, gherkin, soused onions, burger sauce, cauliflower slaw & fries	
<b>30-DAY DRY AGED RIBEYE STEAK</b>	<b>£34.00</b>
Tomato fondant, slow roasted onion with bacon crumb, triple cooked chips	

*Add a sauce for £4, mixed peppercorn & brandy sauce or  
Binham Blue cheese & mushroom sauce.*

## DESSERTS

<b>SALTED CARAMEL TART</b>	<b>£9.00</b>
Vanilla ice cream, 'banana & custard', ginger tuille, caramel gel	
<b>LEMON CHEESECAKE</b>	<b>£9.00</b>
Citrus salad, lemon sorbet, barley crumble, lemon gel, poppy seed meringue	
<b>CHOCOLATE MOUSSE CAKE</b>	<b>£10.00</b>
Hazelnut praline, honeycomb ice cream, chocolate granola, honey tuille	
<b>AFFAGATO</b> , vanilla ice cream, espresso coffee, nougat & white chocolate biscotti	<b>£8.00</b>
<b>A SELECTION OF BRITISH &amp; FRENCH CHEESES</b> , crackers, Bara brith & dates	<b>£14.00</b>

**WASTE TASTES GREAT** – these drinks have been made by our kitchen utilising produce that may have otherwise been wasted like banana skins, lemon skins, and off cuts of sticky toffee pudding. **£5.00 each**

**Limoncello / Banana Rum / Blackberry Whisky / Quince Vodka  
Spiced Blackberry Rum / Strawberry Gin / Sloe Gin / Pineapple & Chilli Vodka**