



Sample Dinner Menu

Soup of the day, crusty bread	£5.50
"Mr H" scotch quail's eggs, mustard and tarragon mayonnaise	£7.50
Cod cheeks, cockles, chorizo, vanilla velouté, leeks, caviar	£8.50
Flavours of beetroot, Rosary ash goat's cheese, toasted seeds, sherry vinegar	£8.50/£15.00
Treacle cured Norfolk beef fillet, pickled vegetables, parsley, sourdough cracker	£10.00
Confit chalk stream trout, sesame, carrot, coriander, Greek yoghurt	£9.00
Simon Letzer's Brancaster crab; beignet, remoulade, yellow curry velouté	£9.00
Simon Letzer's confit smoked salmon, watercress velouté, caviar, horseradish crème fraîche	£9.00

Dry-aged sirloin of Arthur Howell's beef, patatas Bravas, aioli, chimichurri	£28.00
Courgette, pea and mint risotto, 'Old Winchester' cheese, pine nuts	£8.50/£14.00
Grilled plaice fillets, mushroom broth, potato gnocchi, fairy ring mushrooms	£20.00
Elgood's beer battered fish of the day, hand-cut chips, minted mushy peas, tartare sauce	£10.50/£14.50
Poach-roast Norfolk chicken breast, The Duck's Caesar salad, soft boiled egg, croutons, anchovies, parmesan, pancetta	£18.00
Dry-aged Norfolk beef fillet, beer and honey braised feather blade, wild mushroom and truffle risotto	£28.00
Baked whole seabass on the bone, brown shrimp and caper butter, new potato beignet	£21.00
Pan-seared fillets of mackerel, warm salad Niçoise, confit egg yolk, anchovies	£18.00

Sides: All £3.00

skinny fries, buttered greens, hand-cut chips, new potatoes, mixed salad, mashed potato, baby gem with crispy bacon and blue cheese dressing

Please notify a member of staff of all dietary requirements before ordering

The Duck Inn, Burnham Road, Stanhoe, King's Lynn, Norfolk. PE31 8QD.