

## Sample Lunch Menu

Soup of the day, crusty bread	£5.50
'Mr H' scotch quail's eggs, mustard and tarragon mayonnaise	£7.50
Treacle-cured Norfolk beef fillet, pickled vegetables, parsley, sourdough crackers	£10.00
Cod cheeks, chorizo, cockles, vanilla velouté, leeks, caviar	£8.50
Cured confit chalk stream trout, sesame, carrot, coriander, Greek yoghurt	£9.00
Flavours of beetroot, Rosary Ash goat's cheese, toasted seeds, sherry vinegar	£8.50/£15.00
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
*****	
Poach-roast Norfolk chicken breast, The Duck's Caesar salad, soft boiled egg, croutons, anchovies, parmesan, pancetta	£18.00
Dry-aged sirloin of Arthur Howell's beef, Bravas potatoes, aioli, chimichurri	£28.00
Baked whole seabass on the bone, brown shrimp and caper butter, new potato beignet	£21.00
Honey-roast ham, free range fried eggs, hand-cut chips	£14.00
Pan seared fillets of mackerel, warm salad Niçoise, confit egg yolk, anchovies	£16.00
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
Deep-fried scampi, skinny fries, mushy peas, tartare sauce	£14.00
Courgette, pea and mint risotto, Old Winchester cheese, pine nuts	£8.50/£14.00

Sides: All £3.00

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

\*please speak to a member of staff if you have any *allergies or dietary requirements*