

# THE DUCK INN



## SAMPLE LUNCH MENU

Soup of the day, crusty bread £5.50

“Mr H” classic scotch quail’s eggs, mustard and tarragon mayonnaise £7.50

Cod cheeks, chorizo, Brancaster mussel, tonka bean velouté, leeks, caviar £8.50

Flavours of beetroot, Rosary ash goat’s cheese,  
toasted seeds, sherry vinegar £8.50/£15.00

Staithe Smokehouse confit smoked salmon, caviar, crème fraîche, horseradish velouté £9.00

Roast octopus, chorizo, capers, new potato, saffron aioli £10.00

Rare roast local pigeon breast, celeriac, “Fruit Pig Co.” black pudding £8.50

Peter Loose’s Brancaster mussels, steamed with;  
white wine, cream, celery, garlic, soft cream £9.50

\*\*\*\*\*

Dry-aged sirloin of Arthur Howell’s beef, Bravas potatoes, aioli, chimichurri £28.00

Honey-roast ham, free range fried eggs, hand-cut chips £14.00

Elgood’s beer battered haddock, hand-cut chips,  
minted mushy peas, tartare sauce £10.50/£14.50

Roast butternut squash and basil risotto, Old Winchester, toasted hazelnut, sage £8.50/£14.00

Deep-fried scampi, skinny fries, mushy peas, tartare sauce £14.00

Butter-poached breasts of local partridge, confit leg,  
butternut squash, baked potatoes, partridge jus £18.00

Pan-roast skate wing, roast chicken butter sauce, Brancaster mussels, potato beignet £20.00

Sides: All £3.50

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