

# THE DUCK INN



## SAMPLE DINNER 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 mussels, tonka bean veloute, leeks, caviar £8.50

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

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

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

Peter Loose’s Brancaster mussels, steamed with  
white wine, cream, celery, garlic, soft cream £9.50/£17.50

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

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

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

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

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

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

Dry-aged fillet of Norfolk beef, chestnut brown mushroom and truffle risotto,  
beer and honey braised feather-blade £28.00

Pan-roast local ox-liver, confit onion, pancetta, smoked mash, truffle jus noisette £17.00

Sides: All £3.50

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