

THE DUCK INN



SAMPLE SUNDAY 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 velouté, leeks, caviar £8.50

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

Chicken liver parfait, toasted brioche, pear chutney £7.50

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

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

Smoked haddock kedgeree, quails eggs, curry, parsley mayonnaise £8.50

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

Roast sirloin of Norfolk beef, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy £16.00

Roast shoulder of Norfolk pork, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, apple sauce, cider gravy £14.00

Roast Muscat pumpkin risotto, Old Winchester, toasted hazelnut, sage £8.50/£14.00

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

Pan-roast skatewing, roasted chicken butter sauce, potato beignet, dill, Brancaster mussels £20.00

Poach-roast breast of local partridge, confit leg, truffle mash, carrot purée, jus noisette £20.00

Baked whole black bream, brown shrimp, cockle and caper butter, new potatoes £20.00

Sides: All £3.50

Roast potatoes, skinny fries, hand-cut chips, new potatoes, smoked mash potato, mixed salad, buttered greens,