

THE DUCK INN



SAMPLE SUNDAY MENU

Soup of the day, crusty bread £5.50

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

Roast sardines, heritage tomatoes, babaganoush, tahini, dukkah £7.50

Pressed ham hock terrine, tarragon, pickled quail’s eggs, Melba toast £7.00

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

Cromer crab; beignet, remoulade, bisque, fennel £9.00

Cornish dive caught scallops, local ham, peas, samphire, ham hock broth £10.00

Roast octopus, black rice, saffron aioli £10.00

Treacle-cured dry-aged fillet of Norfolk beef,
mushroom ketchup, mustard cream cheese, malt loaf £10.00

Roast sirloin of Arthur Howell’s beef, duck fat roast potatoes, Yorkshire pudding,
seasonal vegetables, red wine gravy £17.00

Roast shoulder of H.V. Graves’ pork, duck fat roast potatoes, Yorkshire pudding,
seasonal vegetables, apple sauce, cider gravy £14.00

Pan-roast skatewing, roast chicken butter sauce, clams, new potatoes £20.00

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

Courgette, pea and mint risotto, Old Winchester cheese, crispy kale, pine nuts £8.50/£14.00

Poached-roast breast of Norfolk chicken, sage roast potatoes,
flavours of mushroom, smoked bacon, gremolata mayonnaise £20.00

Roast fillet of cod, flavours of fennel, brown shrimp, confit potatoes £20.00

Pan-seared Norfolk ox-liver, smoked mash, pancetta, confit onion,
truffle jus noisette £18.00