



Sample Sunday Menu

Soup of the day, crusty bread	£5.50
“Mr H” scotch quail’s eggs, mustard and tarragon mayonnaise	£7.50
Cod cheeks, cockles, chorizo, vanilla velouté, leeks, caviar	£8.50
Simon Letzer’s Brancaster crab, beignet, remoulade, yellow curry velouté	£9.00
Treacle-cured Norfolk beef fillet, pickled vegetables, parsley, sourdough crackers	£10.00
Simon Letzer’s confit smoked salmon, watercress velouté, horseradish crème fraîche, caviar	£9.00
Flavours of beetroot, Rosary ash goat’s cheese, toasted seeds, sherry vinegar	£8.50/£15.00
Confit chalk stream trout, sesame, carrot, coriander, Greek yoghurt	£9.00

Roast sirloin of dry-aged Norfolk beef, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy	£16.00
Slow-roasted shoulder of H.V Graves pork, duck fat roast potatoes, Yorkshire pudding, seasonal vegetables, cider gravy, apple	£14.00
Elgood’s beer battered fish of the day, hand-cut chips, minted mushy peas, tartare sauce	£10.50/£14.50
Courgette, pea and mint risotto, Old Winchester cheese, pine nuts	£8.50/£14.00
Poach-roast Norfolk chicken breast, The Duck’s Caesar salad, soft boiled egg, croutons, anchovies, parmesan, pancetta	£18.00
Grilled plaice fillets, mushroom broth, potato gnocchi, fairy ring mushrooms	£20.00
Pan-seared fillets of mackerel, warm salad Nicoise, confit egg yolk, anchovies	£18.00
Pan-roast fillet of hake, new potato beignet, roast garlic velouté, bobby beans	£21.00

Sides: All £3.00

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

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