

# THE DUCK RESTAURANT

## STARTERS

### SOUP OF THE DAY

Homemade Wheaten Bread & Salted Butter

### SMOKED DUCK RILLETTES

Shredded Smoked Duck, Garlic Croutons, Mixed Leaves

### SEAFOOD CHOWDER

Selection of Fresh Seafood, Carrot, Celery, Leek, Potato Cooked in Chowder Cream.

### GOATS CHEESE SALAD

Crumbed Goats Cheese, Baby Leaves, Beets, Walnuts, Red Onion, Cherry Tomato, House Dressing.

## MAIN COURSE

### PORK BELLY

Slow Cooked Belly Of Pork, Plum Chutney, Apple Puree, Cider Jus

### CRISPY CHICKEN

Crispy Skin Supreme Of Chicken, Chorizo Cassoulet, Champ Potato.

### FILLET OF DUCK

Pan Seared Duck, Beetroot Mousse, Cooking Jus 10oz

### SIRLION STEAK

Potato Fondant, Mushroom Duxelle, Roast Garlic

### LAMB SHANK

Creamy Mash, Roast Roots, Rosemary Jus

### PRIME T-BONE STEAK

Surf & Turf With Fresh Seafood.

### FILLET OF SEABASS

Wild Mushroom Risotto, Lemon Dill Cream, Root Chips.

### MONKFISH & TIGER PRAWN CURRY

Spiced Basmati, Mint Tzatziki, Poppadum

### BEETROOT LINGUINI

Crumbed Goats Cheese, Toasted Pistachio Nuts

### MOROCCON CHICKPEA TAGINE

Spiced Basmati

All Served With Seasonal Vegetables & Potatoes

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## DESSERTS

### SEAWEED PANACOTTA

With Cherries, Fresh Cream & Pistachio Nuts

### CREPE SUZETTE

Caramelised Rum & Orange Sauce & Vanilla Ice Cream.

### CHEESECAKE OF THE EVENING

Please ask for details

### CHOCOLATE BROWNIE

Chocolate Fudge Sauce, Vanilla Ice Cream

### REFRESHING SORBETS

Three Refreshing Sorbets.

## FRESHLY BREWED

## TEA/COFFEE

**Allergens:** *1.Cereal with Gluten, 2.Crustaceans, 3.Eggs, 4.Fish, 5.Peanuts, 6.Soybeans, 7.Milk, 8.Nuts, 9.Celery, 10.Mustard, 11.Sesame Seeds, 12.Sulphur Dioxide & Sulphite, 13.Lupin, 14.Molluscs*