



M E N U

BRANCASTER OYSTERS

NATURAL - mignonette, lemon, tobasco *Mo/Su/Mu*

TEMPURA - wasabi, pickled ginger *Mo/GI/Sy/Se/Su*

They come in x3 and x6 for

£9 & £18

MUSSELS

MARINIERE - shallot, garlic, white wine, cream, parsley *Mo/Mi/Su*

CHORIZO - crème fraîche, white wine *Mo/Mi/Su*

RED THAI - chilli, ginger, coconut milk *Mo/Mi/Su*

Starter with baguette **£14**

Main with baguette & fries **£28**

SNACKS

Great to graze on
with drinks

WARM FOCACCIA - rosemary & sun-dried tomato, black garlic butter *GI/ Mi/Su*

£6

TEMPURA SOFT SHELL CRAB - avocado, mango salsa *Cr/GI/Eg/Sy/Su*

£7

PRAWN TOAST - sesame, yuzu mayonnaise *Cr/GI/Eg/Se/Sy*

£7

VENISON FRITTER - blackberry & juniper puree *GI/Eg/Mi/Su*

£8

TORCHED PADRON PEPPERS - garlic salt, olive oil, paprika emulsion *Su*

£6

ROASTED MIXED NUTS - Cajun spice *Nu*

£5.5

MIXED OLIVES - herbs de Provence, sun dried tomatoes *Su*

£5.5

STARTERS

MUSHROOM PARFAIT - pickled walnut puree, shimeji mushrooms, toasted brioche, whipped truffle butter *Mi/GI/Nu/Su/Eg/Sy*

£13

PEA & HAM HOCK SOUP - croutons, olive oil, ham hock fritter, pea puree, pea shoots *GI/Mi/Su*

£14

QUEENIE SCALLOPS - garlic & herb butter, toasted baguette *Mo/Mi/GI/Su*

£16

GRILLED SARDINES - heritage tomato salad, basil pesto *Fi/Mi/GI/Su*

£15

PAN ROASTED PIGEON - beetroot arancini, pickled baby beetroot, whipped goats curd, red wine jus *GI/Mi/Su*

£14

MAINS

PAN FRIED COD - warm tartare, potato terrine, pea puree, salt & vinegar vermicelli *Fi/Mi/GI/Su/Eg*

£29

LOIN OF HOUGHTON DEER - haunch roly poly, pickled blackberries, parsnip puree, granola, sloe gin sauce *GI/Mi/Eg/Su*

£29

PORK CHOP ON THE BONE (TO SHARE) - pear ketchup, smoked dapple croquette, pork & sage sausage, charred hispi cabbage, lardo, crackling & sage crumb, roasted cauliflower *GI/Mi/Eg/Su/Sy*

£60

HALIBUT - trio of leek, smoked mussel & potato chowder *Fi/Mo/Mi/GI/Su*

£31

ROASTED CAULIFLOWER - hazelnut & tahini puree, pickled golden raisins, swiss chard, crispy quinoa *Se/Mi/GI/Su*

£26

CLASSICS

BURGER - double cheese & bacon burger, burger sauce, iceberg, fries, cauliflower & cucumber slaw *GI/Mi/Eg/Se/Su*

£21

HADDOCK - Aspath cyder batter, hand cut chips, minted peas, tartare sauce, curry sauce, charred lemon *Fi/GI/Eg/Mi/Su*

£19

RIBEYE STEAK - hand cut chips, blue cheese baby gem, watercress puree *Mi/GI/Su*

£35

COQ AU VIN - potato fondant, cavolo nero, carrot puree *GI/Mi/Su*

£23

CELERIAC & APPLE TART TATIN - binham blue, apple puree, dressed leaf *GI/Mi/Su*

£21

SIDES

TRUFFLE POMME PUREE - confit garlic, parmesan crisp *Mi/Su*

£6

CHARRED HISPI CABBAGE - seaweed butter, lemon gel, seaweed breadcrumb *GI/Mi/Su*

£6

PURPLE SPROUTING BROCCOLI - chilli & garlic, almond *Nu/Su*

£6

KOMBU FRIES - garlic aioli *GI/Sy*

£5

HAND CUT CHIPS - beef dripping, salt *GI/Su*

£5



MENU

DESSERTS

"PINA COLADA" SET CREAM - coconut, pineapple salad, coconut ice cream, tuille <i>Mi/Eg/Su</i>	£11
CHOCOLATE CREMEUX - pistachio crumble, cherry gel, pistachio ice cream <i>Eg/Gl/Su</i>	£11
PEAR & ALMOND FRANGIPANE TART - clotted cream ice cream <i>Mi/Nu/Gl/Eg/Su</i>	£11
AFFOGATO - lemon & poppyseed biscotti, vanilla ice cream <i>Mi/Gl/Eg/Nu/Su</i>	£11
BINHAM BLUE - Waldorf salad, warm malt loaf <i>Mi/Gl/Nu/Su</i>	£12
SELECTION OF CHEESE <i>Mi/Gl/Su</i> x3 cheeses £12 x4 cheeses £16	

Baron Bigod is the finest traditional Brie-de-Meaux style cheese produced in the UK and one of only a handful of its type in the world to be made by the farmer on the farm. Mushroomy rind, it has a smooth, silky golden breakdown which will often ooze out over a delicate, fresh and citrussy centre.

Binham Blue - Mrs Temple's Cheese is a creamy blue handmade cheese produced on Copys Green Farm, at Wighton, on the Holkham Estate by Catherine Temple from the milk of her own herd of Brown Swiss cattle. The cheese produces a natural crust and is full flavoured and creamy textured with a good bite on the finish.

Cornish Yarg - a unique semi hard cheese made by the Gray family, Yarg spelt backwards, it is matured in young nettles which are frozen once picked so they can be used all year round, A crumbly cheese offering a lovely earthy flavour.

Smoked Norfolk Dapple - Smoked Norfolk Dapple is a hard, cheddar-like cheese made by Ferndale Farm in Little Barningham, Norfolk. It is known for its smooth, creamy texture and gentle smoked flavour, with a hint of nuttiness in the after-taste.

ALLERGENS

C - celery and celeriac
Cr - crustaceans
E - eggs
F - Fish
G - cereals containing gluten

L - Lupin
M - milk
Mo - molluscs
Mu - mustard
N - nuts

P - peanuts
Sb - soya beans
Sd - sulphur dioxide
Se - sesame

Some dishes can be adjusted to be gluten free with a few tweaks, please ask

STAY

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theduckstanhoe.com

