



MENU

RESTAURANT WEEK MENU

2 COURSES £27 & 3 COURSES £33

STARTERS

'HOUGHTON ESTATE' VENISON MEATBALLS

tomato sauce, parmesan, baguette *G/M/Ce/Su*

CITRUS & WHAT A HOOT GIN CURED SALMON

pickled cucumber, croutons *F/G/Su*

ROASTED HERITAGE BEET SALAD

candied walnuts, Norfolk Mardler & beetroot puree *N (walnuts) M/Su*

HAM HOCK TERRINE

celeriac remoulade, toasted brioche, pear puree *G/E/Mu/Ce/Su*

MAINS

LAMB ROLY POLY

'pomme puree' lamb jus, confit carrots *G/M/Ce/Su*

PUMPKIN & SAGE GNOCCHI

crisp sage, sage oil, & ricotta *G/M/E*

CHICKEN SCHNITZEL

caper & lemon butter, buttered cabbage, rosti fries *G/E/M/Ce/Mu/Su*

SEABASS FILLET

mussel & potato broth, crispy leeks *F/Mo/Ce/M/Su*

DESSERTS

STEAMED MARMALADE PUDDING

'Shanky's Whip' sauce, clotted cream ice cream *G/E/M/Su*

VANILLA CHEESECAKE

mixed fruit compote *G/E/M/Su*

PISTACHIO CHOUX BUNS

white chocolate, pistachio praline, caramel sauce *G/E/M/N (pistachio) So*

GRILLED BINHAM BLUE CHEESE

Waldorf salad, malt loaf *M/N (walnuts) G/Su*

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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Visit our website for more information

theduckstanhoe.com

