

The Hungry Duck

Aperitifs

Mulled Rum Punch - Rolling Calf Spiced Rum | Mulled Spice | Apple 8

Mulled Wine - House-mulled Wine | Orange 7

Nibbles

Sourdough | Truffle Butter | Treacle Vinegar (v) 4 ½

Home-marinated Olives (v) 3

Harissa Hummus | Garden Rosemary Pesto | Sourdough (v) 5

Starters

Pan-seared Shetland Scallops | Grape | Cauliflower | Pickled Ginger | Kale | Squid Ink 15

Chicken Liver & Rosemary Pâté | Clementine | Sage & Onion Toast 8

Soup | Sourdough (v) 6

Shetland Mussels | Honey-glazed Ham Hock | Sage & Onion Bread 9

Pig Cheek & Roasted Chestnut Barley Risotto | Parmesan | Olive Crumb 8

Mains

Chateaubriand of 35 day aged Bowland Beef | Cherry Vine Tomatoes | Skin-on Chips **For Two To Share** 67 ½

Wild Mushroom & Chestnut Pudding | Sprout Bubble & Squeak | Burnt Onion Jus (v) 15 ½

Rosemary-smoked Venison | Goats Cheese | Carrot | Hash Brown | Blueberry | Brioche 26 ½

Feather Blade | Mulled Red Cabbage | Chestnut | Toffee-glazed Parsnip | Sage 22

Cod Loin | Nutmeg | Cavalo Nero | Ginger | Caper Berry 21

Marmalade-glazed Goosnargh Duck | Root Vegetables | Sea Salt Kale 25

Lancashire Cheddar, Braised Onion & Mustard Pie | Savoy | Mushroom Ketchup (v) 14 ½

Sides

Salt-baked Baby Potatoes 4 | Skin-on Chips 4 | Greens & Walnuts 5 | Cauliflower Cheese 5 | Rosemary & Truffle Chestnuts 4

Desserts

British Cheeses | Celery | Grapes | Chutney | Biscuits | per cheese 4

Sticky Ginger Pudding | Bonfire Toffee Sauce | Vintage Ice Cream 7 ½

Christmas Pudding Brûlée | Shortbread 6

Mulled Winter Fruit Rice Pudding | Clementine | Tuile 7

Affogato | Shortbread 5

Digestifs

Espresso Martini – Stolichnaya Vanilla | Coffee Liqueur | Chocolate Bitters | Espresso 10

Apple Pie Martini – Stolichnaya Salted Karamel | Amaretto | Apple | Cream | Cinnamon 9