

The Hungry Duck

Sample Sunday Menu

Aperitifs

G.H.Mumm Champagne – Creamy bubbles with lemon, grapefruit & apple aromas and an almond finish. Our favourite. 12

Negroni – Punt e Mes | Campari | J. J. Whitley London Dry Gin | Orange 10

Nibbles

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

House-marinated Olives (v) 3

Maple-Glazed Pigs In Blankets 6

Starters

Chicken Liver Parfait | Apple & Pink Pepper | Brioche

Soup | Light Sour Rye (v)

Baked Carron Lodge Brie | Bread Crisps

Goosnargh Duck | Damson Gin | Parsnip

Rainbow Trout | Clams | Spiced Lemon Velouté | Braised Fennel

Mains

Chateaubriand of Bowland Beef | Vine Tomatoes | Fat-Roasted Potatoes | Yorkshire Pudding | Jus +14¾ supplement per person

Pan-roasted Goosnargh Chicken | Yorkshire Pudding | Vegetables | Jus

Goats Cheese & Wild Mushroom Arancini | Confit Fennel | Lemon Beurre Blanc (v)

Wild Sea Bass | Bombay Potatoes | Coriander Salsa

Roast Striploin of Bowland Beef | Yorkshire Pudding | Vegetables | Jus

Slow-braised Short Rib | Pomme Purée | Baby Onion | Pancetta | Mushroom

Sides

Honey-Roasted Gingerbread Carrots 5 | Hispi, Chestnut Purée & Toasted Hazelnuts 5

Truffle & Parmesan Fries 5 | Cauliflower Cheese 5 | Maple-Glazed Pigs In Blankets 6

Desserts

Dark Chocolate & Pear Frangipane Tart | Crème Chantilly

Sticky Ginger Pudding | Toffee Sauce | Clotted Cream Ice Cream

Affogato | Amaretto | Butter Biscuit +2 supplement

Spiced Treacle Tart | Cranberry Ice Cream

Inglewhite Yew's Milk Cheese | Biscuits | Chutney

Digestif

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

2 Courses £ 23

3 Courses £ 27