

The Hungry Duck

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

Home-marinated Olives (v) 3

Pork Crackling | Spiced Apple 4

Starters

Wild Mushroom & Rosemary Risotto

Soup | Light Sour Rye (v)

Sticky Peppered Pigs Cheeks | Remoulade | Puffed Skin

Torched Mackerel | Orange | Mustard

Mains

Goosnargh Duck | Pomme Purée | Heritage Carrot | Jus +3 supplement

Pan-roasted Goosnargh Chicken | Fennel | Apple | Vanilla

Pan-fried Salmon | Squid Ink Risotto | Pickled Anchovies | Bocconcini | Lemon

Hafod Cheddar & Braised Onion Pie | Botanical Tomato Ketchup (v)

Sides

Truffle & Parmesan Fries 5 | Creamed Kale & Bacon 5

Cauliflower Cheese 5 | Butter-roasted Carrot, Toasted Oats & Pistachio 5

Desserts

Affogato | Amaretto Liqueur | Butter Biscuit +2

White Chocolate & Lavender Rice Pudding | Macerated Berries | Pistachio

Sticky Ginger Pudding | Toffee Sauce | Clotted Cream Ice Cream

Strawberry Panna Cotta | Nut Brittle

Digestifs

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

2 Courses 17 | 3 Courses 21

Lunch: Tuesday – Saturday 12-2:30pm

Early Dinner: Tuesday - Thursday 5:30-7pm | Friday & Saturday 5:30-6:30pm

If you suffer from any allergies, please speak to your server. Please note that due to the nature of our business, we cannot guarantee complete allergen-free status for any of our food, regardless of requests. All of our food is cooked to order and there will be a wait during busy periods.