



The Duck & Dagger

EVENING MENU

Served from 5pm until 9pm Monday - Saturday

KITCHEN
HOURS

Mon - Sat
12pm - 9pm
Sunday
12pm - 7pm

WHILE YOU WAIT

Marinated olives £5.00
House-made bread basket, seasonal butter £5.00
Whitebait, burnt lemon, garlic aioli £5.00

STARTERS

Seasonal soup, sourdough bread (g/f^{fc}, v) £7.45

Pork liver pâté, toffee apple, pork belly bon-bons, pickled apple, toasted sourdough, soft herbs (g/f^{fc}) £8.95

Goat's cheese, artichoke, chorizo, toasted sourdough, soft herbs £8.50

"Waldorf" tart, chicory, pickled pear, confit celeriac, grape, walnut dressing (v,n) £9.50

Potato and confit garlic tart tatin, feta, aged balsamic (v, Ve*) £8.00

SIDE DISHES

House seasoned Fries (g/f) £4.50

House seasoned triple cooked chips (g/f) £4.50

Guinness double crunch onion ring stack, confit garlic aioli (v) £5.00

Charred tenderstem broccoli, walnut dressing (g/f, v, n) £5.00

Truffle mash, chive crumb (g/f^{fc} v) £5.00

Market vegetables (g/f, Ve*) £5.00

Market salad (g/f^{fc}, Ve) £4.50

DESSERTS

Steamed pear and ginger sponge, salted caramel ice cream, proper custard (v, g/f) £8.00

Spiced apple and date cobbler, gingerbread ice cream (v) £8.00

White chocolate cheesecake, blood orange curd, candied orange £8.00

Dark chocolate fondant, homemade marshmallow, cookie-dough ice-cream £8.00

Tiramisu £8.00

Cheese and quackers, apple ketchup, pickled apple, selection of biscuits (ask your server for daily cheese selection) 1 cheese £5, 3 cheese £11, 5 cheese £15

MAINS

Chip shop battered haddock, chunky triple-cooked chips, tartare sauce, minted mushy peas, burnt lemon, batter scraps (g/f) £17.50

The Duck & Dagger Burger

6oz steak patty, IPA-braised onions, smoked streaky bacon, mozzarella, garlic aioli, beef tomato, watercress, sesame brioche roll, seasoned fries (g/f^{fc}) £17.45
Upgrade to salt & pepper fries or truffle parmesan fries

8oz ribeye steak, rosemary and garlic roasted king oyster mushroom, beef fat and tarragon béarnaise, triple-cooked chips, watercress (g/f) £27.95

Roast chicken, ham hock and tarragon pie, clotted cream mash, creamed Savoy cabbage and bacon, pan gravy £17.95

Pig's cheek ragù, pappardelle, parmesan, rocket £17.00

Risotto blanc, confit leeks, scorched goat's cheese (v) £15.00

Slow-braised beef shin, baby root vegetables, horseradish suet dumpling £18.00

Pork, apple and celeriac hot pot, crispy pig's cheek, sticky red cabbage, mop-up bread £18.00

Sweet potato, cauliflower and peanut curry, onion pilaf, coconut flatbread (Ve) £18.50

Pan-fried duck breast, dauphinoise potato, duck leg pot pie, cavolo nero, red wine reduction £25.00

Smoked haddock, Cullen skink sauce, winter greens, mop-up bread £23.00

WINTER SALADS

Served with seasonal salad leaves and croutons

Duck leg, pear, hot honey, parsnip crisps (g/f^{fc}) £12.95

Cheshire blue cheese, charred tenderstem broccoli, walnut pesto, rocket (g/f^{fc}, v, n) £11.00

Peppered smoked mackerel, horseradish crème fraîche, rainbow beetroot (g/f^{fc}) £12.50

Roast chicken, coronation mayo, pickled raisins, toasted almonds (g/f^{fc}, n) £11.00

www.theduckanddagger.co.uk

Scan for allergen info



g/f gluten free - g/f^{fc} available gluten free - Ve vegan - Ve* available vegan - V vegetarian - n nuts



The Duck & Dagger

2 FOR £25 MENU

Monday - Saturday

KITCHEN HOURS

Mon - Sat

12pm - 9pm

Sunday

12pm - 7pm

1 course for 2 people - £25 total - 2 courses for 2 people - £40 total - 3 courses for 2 people - £50 total

STARTERS

Seasonal soup, sourdough bread (g/f*, v)

Pork liver pâté, toffee apple, pork belly bon-bon, pickled apple, toasted sourdough, soft herbs (g/f*)

Goats cheese, Jerusalem artichoke, chorizo, toasted sourdough, soft herbs

“Waldorf” tart, chicory, pickled pear, confit, celeriac, grape, walnut dressing (v, n)

MAINS

Chip shop battered haddock, chunky triple cooked chips, tartar sauce, minted mushy peas, burnt lemon, batter scraps (g/f)

The Duck & Dagger burger, 6oz steak pattie, IPA braised onions, smoked streaky bacon, mozzarella, garlic aioli, beef tomato, watercress, sesame brioche roll, seasoned fries (g/f*)

Risotto blanc, confit leeks, scorched goats cheese (v)

Slow braised beef shin, baby root vegetables, horseradish suet dumpling

Pigs cheek ragu, pappardelle, parmesan, rocket

Pork, apple and celeriac hot pot, crispy pigs cheek, sticky red cabbage, mop up bread

Sweet potato, cauliflower and peanut curry onion pilaf, coconut flat bread (ve) (g/f*)

DESSERTS

Steamed pear and ginger sponge, salted caramel ice cream, proper custard (v)(g/f)

Spiced apple and date cobbler, ginger bread ice-cream (v)

White chocolate cheesecake, blood orange curd, candied orange

Dark chocolate fondant, homemade marshmallow, cookie-dough ice-cream

