



The Duck & Dagger

EVENING MENU

Served from 5pm until 9pm Monday - Saturday

KITCHEN HOURS

Mon - Thur

12pm - 3pm

5pm - 9pm

Fri 12pm - 9pm

Sat 10am - 9pm

Sun 12pm - 8pm

SMALL PLATES

Seasonal Soup, sourdough bread, Cheshire butter, chives (g/f*, V) £7.45

Duck Liver Parfait, crispy duck leg, fresh apple, pickled cherries, sourdough toast £8.95

Cod and Saffron Potato Fishcake, nduja and tomato vinaigrette, watercress, burnt lemon £10

Burrata Cheese, chargrilled peaches, rosemary infused honey, soft herbs, sourdough toast (g/f*, V) £8.50

Chickpea Hummus, pomegranate, soft herbs, toasted sesame seeds, cold pressed rapeseed oil, toasted pitta (g/f*, Ve*) £7

SIDE DISH

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 £5

Hasselback potatoes, rosemary sea salt (g/f) £5

Market vegetables (g/f, Ve*) £4.50

Market salad (g/f*, Ve) £4.50

DESSERT

Sticky Toffee Tart, proper vanilla custard, salted caramel ice cream £8

Chocolate Mousse, Oreo crumble, raspberries (3 ways) (g/f*) £8.50

Apricot Glazed Brioche Bread and Butter Pudding, drunken golden raisins, clotted cream £8

Strawberry Pavlova, vanilla cream, strawberries (3 ways) (g/f) £8

Baked Vanilla Cheesecake, dehydrated wild blueberries, maple syrup (g/f) £8

Coconut Parfait, warm summer berry crumble (Ve) £8

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

MAIN COURSE

Slow Braised Sticky Pigs Cheeks, clotted cream mash, braising liquor, fresh Apple, pork crackling crumble (g/f*) £20

Beer Battered Cod/Haddock, chunky triple cooked chips, tartar sauce, minted mushy peas, lemon net, batter scraps (g/f*) £17.50

The Duck & Dagger Burger, 8oz steak patty, IPA braised onions, smoked streaky bacon, mozzarella, garlic aioli, beef tomato, watercress, sesame brioche roll, seasoned fries (g/f*) £17.45
(Upgrade to a salt & pepper fries or truffle parmesan fries) £1.50

Maple Glazed Smoked Bacon Chop, Bury black pudding croquet, pea fricassee (g/f*) £18

Slow Braised Beef Shin and IPA Pie, clotted cream mash, glazed carrot, beef dripping crumb, pan gravy £17.95

Summer Vegetable and Pearl Barley Risotto, chive oil, soft herbs (Ve) £15

8oz Rump Pave, rosemary and garlic roast tomato and flat mushroom, peppercorn sauce, seasoned fries, watercress (g/f) £26.95

Butter Baste Cod, peas and pancetta ala Francais, hasselback potatoes, charred gem lettuce, chive oil (g/f) £21.95

Pan Fried Duck Breast, clotted cream mash, duck leg stuffed Roscoff onion, duck fat & chive crumb, honey glazed carrot, red wine liquor (g/f*) £25

Potato and IPA Braised Onion Tart, Cheshire blue cheese, pear and walnut salad (V) £15

SUMMER SALADS

with seasonal salad leaves and croutons

Lemon and Black Pepper Panko Crusted Chicken Breast, parmesan shavings, romaine lettuce, Caesar dressing, Anchovies (g/f*) £11.95

Grilled Halloumi, Hot Honey, heritage tomatoes, pomegranate, mint (g/f*, V) £11

Rump Pave (served pink), IPA braised onions, Cheshire blue cheese, watercress £15.50

Hot Smoked Salmon, dill crème fraiche, caper berries, rocket (g/f*) £13.50

Chickpea Hummus, heritage tomatoes, rocket, confit garlic oil (g/f*, Ve) £10

www.theduckanddagger.co.uk

Scan for allergen info



g/f gluten free - g/f* available gluten free - Ve vegan - Ve* available vegan - V vegetarian