



The Duck & Dagger

EVENING MENU

Served from 5pm until 9pm Monday - Saturday

KITCHEN HOURS

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

While you are waiting why not order our freshly baked foccacia, sage and brown butter £4.50 or chilli, garlic and rosemary marinated olives £5.50

SMALL PLATES

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

Farmhouse pâté, pickled pear, ham hock, toasted sour dough (g/f*) £8.95

Smoked Mackerel Fishcakes, pickled and scorched rainbow beetroot, celeriac velouté, fresh horseradish, chive oil £10

Crispy Breaded Brie, sour cranberries, pistachio butter (V) £8.50

Wild Mushroom and Artichoke Tartlet, soft poached egg, hollandaise, truffle oil, Artichoke crisps (v) £8.95

SIDE DISH

House seasoned Fries (g/f*) £4.50

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

Cider double crunch onion ring stack, honey mustard mayo £5

Truffle mash, chive crumb (g/f*) £5

Market vegetables (g/f, Ve*) £4.50

Market salad (g/f*, Ve) £4.50

DESSERT

Brown butter rice pudding, sticky brandy apple, clotted cream, cinnamon crumble £8

Black forest brownie tart, cherry compote, vanilla cream, hot chocolate sauce £8.50

Sticky ginger treacle tart, orange and white chocolate Cremeux (v) £8

Lemon and white chocolate pavlova, lemon curd, vanilla cream (g/f) £8

Cappuccino cheesecake, Swiss meringue, cocoa, coffee oil £8

Mulled wine poached pear tart tatin, coconut ice cream (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 pig cheek and apple pie, clotted cream mash, creamed leeks, pork crackling crumble, tender stem broccoli, pan gravy £17.95

Duck leg ragu, rigatoni, garlic and sea salt sourdough crouton, parmesan £18

Beer battered haddock, chunky triple cooked chips, tartar sauce, minted mushy peas, burnt lemon, batter scraps (g/f*) £17.50

The Duck & Dagger burger, 8oz steak pattie, 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

Venison loin, potato gratin, walnut crumb, celeriac purée, glazed fig, venison hot pot tartlet, coffee jus £25

Pumkin and pearl barley risotto, chive oil, crispy kale (V, Ve* £15

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

Monkfish, potato and king prawn curry, crispy monkfish cheek, pickled samphire, coriander (g/f) £23.95

Five spiced duck breast, celeriac fondant, duck leg spring roll, parsnip puree, glazed plum, crispy kale, red wine liquor £25

Parsnip and chestnut gnocchi, kale pesto, tender stem broccoli, kale crisps (v) £15

WINTER SALADS

Served with seasonal salad leaves and croutons

Roast chicken, smoked streaky bacon club, classic mayo, "crispy fried egg" (g/f*) £12.99

King prawn, Marie Rose sauce, watercress, charred lemon (g/f*) £13.99

4oz rump pave, wild mushroom, watercress, peppercorn vinaigrette (g/f*) £15

Goats cheese, fig, toasted pecans, celeriac croutons, hot honey (g/f*, V) £11

Turkey crown, ham hock, crispy sage, sour cranberries, watercress (g/f*) £12.99

www.theduckanddagger.co.uk

Scan for allergen info



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