



The Duck & Dagger

EVENING MENU

EVENING MENU HOURS

Mon - Sat
5.00 PM - 9.00 PM

BAR HOURS

Mon - Sun
12.00 PM - 11.00 PM

WHILE YOU WAIT

Marinated Olives (g/f*, Ve) 5, House Made Breadbasket, seasonal butter (v) 5,
Blanch Bait, burnt lemon, tartar sauce 5, Padron Peppers (g/f*, Ve) 5

SMALL PLATES

Seasonal Soup, sourdough bread (g/f*, v) 7.5

Chicken, Black Pudding & Potato Terrine, apricot preserve, soft herbs 9

Chorizo Jam Doughnut 8.5

Rainbow and Golden Beetroot Carpaccio, purple beetroot and ginger gel, whipped goats cheese, gingerbread (v, Ve*, g/f*) 9.5

Pea, Courgette, Asparagus and Ricotta Tartlet, chive oil (v) 8

Crab Panzanella Salad, new season tomatoes, basil, cold pressed rapeseed (g/f*) 9

SIDES

House Seasoned Skin on Fries (g/f*, Ve) 4.5

Salt & Pepper Fries (g/f*, Ve) 6.5

Truffle Parmesan Fries (g/f*, v) 6.5

Pomme Anna Chips, wild garlic salt, aioli (g/f*) 5.5

Bhaji Spiced Onion Rings, mango chutney gel (g/f, Ve) 5

Brown Butter New Potatoes, chive (g/f, Ve*) 5

Charred Tenderstem Broccoli, lemon and dill pangritata (Ve) 5

New Season Asparagus, black pepper butter (Ve*, g/f*) 5

Market Salad (g/f*, Ve) 4.5

DESSERT

Dark Chocolate Pavé, salted popcorn, vanilla cream (v) 9

Lemon and Elderflower Drizzle Cake, lemon thyme sorbet (v) 8

Roast Strawberry, White Chocolate and Black Pepper Pavlova (v, g/f) 8

Iced Banana Parfait, caramelised banana, brown sugar sponge, butterscotch, peanut brittle (v,n g/f*) 8

Spiced Eccles Cake, rum and raisin ice cream (v) 8

Scone of the Day, home made preserve, vanilla cream (v) 5

Selection of Cheshire Farm Ice-cream and Sorbets (ask your server for today's flavours) 1.5 per scoop

Cheese and Quackers apple, seasonal chutney, selection of biscuits (ask your server for daily cheese selection) (v)
1 cheese 5, 3 cheeses 11, 5 cheeses 15

MAINS

Pork Schnitzel, crispy sage, fennel slaw, burnt apple gel, house seasoned fries 18

Half Roast Chicken, truffle aioli, brown butter and thyme pan juices, skin on fries, mop up bread (g/f*) 21

Lamb Neck Kebab, harissa hummus, mint and apricot couscous, soft herb salad, toasted pitta 21

Moroccan Spiced Cauliflower Steak, mint and apricot couscous, roast cherry tomatoes, tahini yoghurt, soft herbs, toasted sesame (Ve) 16

Panko and Nigella Crusted Halloumi, katsu curry, pickled vegetables, coconut rice (V) 17

8oz Ribeye Steak, wild garlic and green peppercorn chimichurri, roast new season tomatoes, house seasoned fries (g/f) 28

Curried Lamb Shoulder Pie, Bombay potato, wilted spinach, charred tender stem broccoli, madras gravy 18

Pan Fried Sea Bream, leek croquet, white bean and courgette cassoulet, burnt leek oil 23

Pan Fried Duck Breast, summer vegetables, duck fat hasselback potatoes, blackberry jus 25

Duck & Dagger Burger 6oz steak patty, IPA-braised onions, smoked streaky bacon, mozzarella, home-made burger sauce, beef tomato, watercress, sesame potato roll, house seasoned fries (g/f*) 17.5

Chip Shop Battered Haddock, triple-cooked chips, minted mushy peas, charred lemon, tartare (g/f) 17.5

Classic Caesar Salad, anchovies, Parmesan, croutons, Caesar dressing (g/f*) 13.5 add chicken 3.5

Prosciutto Ham Salad, peach, buffalo mozzarella, rocket, croutons, red wine vinaigrette (g/f*) 13.5

KIDS EAT FREE!

Summer Holidays

20TH JULY - 1ST SEPT



Scan for allergen info