



The Duck & Dagger

EVENING MENU

Served from 5pm until 9pm Monday - Saturday

KITCHEN HOURS

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

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

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

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

Chickpea Hummus, crispy shallots, soft herbs, toasted sesame seeds, cold press 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

Truffle Mash, chive crumb (g/f*) £5

Market vegetables (g/f, Ve*) £4.50

Market salad (g/f*, Ve) £4.50

DESSERT

Apple Tart Tatin, proper vanilla custard, salted caramel ice cream £8

Black Forest Brownie Tart, cherry compote, vanilla cream, hot chocolate sauce £8.50

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

Lemon and White Chocolate Pavlova, lemon curd, vanilla cream (g/f) £8

Baileys Cheesecake, dark chocolate, coffee oil, white chocolate ice cream £8

Coconut Parfait, warm winter berries, pecan and sesame granola (Ve) £8

Selection of Ice Cream and Sorbets, £1.50 per scoop, please ask your server for today's flavours

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 Haddock, chunky triple cooked chips, tartar sauce, minted mushy peas, burnt lemon, 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

10 oz Pork Chop, savoy cabbage, apple, chips, mustard sauce, pork crackling crumb (g/f*) £18

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

Pumpkin 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 fig, crispy kale, red wine liquor £25

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

SUMMER SALADS

Choose to have as a sandwich on brown or white bloomer with pipers' sea salt crisps OR on a house made focaccia OR as a salad with seasonal salad leaves and croutons

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

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

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

Smoked Mackerel, dill crème fraîche, caper berries, watercress (g/f*) £13.50

Chickpea Hummus, roasted baby onions, pickled shallots, 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