



The Duck & Dagger

SUNDAY MENU

Our Sunday roasts are extremely popular and are on til' they're gone!

2 COURSES
£25.50

3 COURSES
£30

SERVED 12
UNTIL 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

Garlic Mushroom Bruschetta, crispy shallot, soft herbs, chive oil £8

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

Pork fat roast potatoes, rosemary sea salt (g/f, Ve*) £5

Market vegetables (g/f, Ve*) £4.50

Market salad (g/f*, Ve) £4.50

Yorkshire pudding and gravy £1

DESSERT

Nanas Proper Crumble of the Week with lashings of custard (only available Sundays, once its gone its gone)

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 todays 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 Roast Treacle Glazed Topside of Beef, IPA braised onions £18.50

Garlic and Thyme Porchetta, toffee apple sauce, pork scratchings £18.50

Apricot and Sage Stuffed Chicken Supreme, bread sauce £18.50

Duck Breast, Duck leg filled Yorkshire pudding (£4 supplement) £18.50

Beetroot and Spinach Pithivier (V, Ve*) £17.50

All our Roasts are served with Duck Fat roast potatoes with rosemary salt, Yorkshire pudding, maple glazed carrot, root vegetable mash, buttered tender stem broccoli and kale, sticky red cabbage, cauliflower cheese gratin and unlimited pan gravy

(suitable vegetarian and vegan sides available)

ALTERNATIVE MAINS

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

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

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

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

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

SUNDAY BAR SNACK

Sunday fries – pork and beef ends, fries stuffed inside a Yorkshire pudding with pan gravy, topped with crispy onions and pork scratchings £9.50

See our specials on the chalk board

www.theduckanddagger.co.uk



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