



# The Duck & Dagger

## SUNDAY MENU

2 COURSES  
£25.50

3 COURSES  
£30

SERVED 12  
UNTIL 8

### SMALL PLATES

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

**Duck Liver Parfait**, crispy duck leg, fresh apple, pickled cherries, sourdough toast (g/f\*)

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

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

**Chickpea Hummus**, pomegranate, soft herbs, toasted sesame seeds, cold pressed rapeseed oil, house made flat bread (g/f\*, Ve\*)

### 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)

**Sticky Toffee Tart**, proper vanilla custard, salted caramel ice cream

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

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

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

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

**Coconut Parfait**, warm summer berry crumble (Ve)

### 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 (Ve)** £17.50

*All our Roasts are served with pork fat roast potatoes with rosemary salt, Yorkshire pudding, honey glazed carrot and parsnip, 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 Cod/Haddock**, chunky triple cooked chips, tartar sauce, minted mushy peas, lemon net, 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

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

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

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

### 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 chalkboard

[www.theduckanddagger.co.uk](http://www.theduckanddagger.co.uk)



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