



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

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

Prawns, marie rose, seasonal leaves, soft herbs, charred lemon, warm focaccia £9

SIDE DISH

House seasoned Fries (g/f*) £4.50

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

Duck 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 (please ask your server for todays flavour)

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

Black forest brownie tart, cherry compote, vanilla cream, hot chocolate sauce £8.5

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

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

Sage Roasted Turkey Breast, turkey leg stuffed Yorkshire pudding, pigs in blankets, bread sauce £18.50

Duck Breast, Duck leg filled Yorkshire pudding (£4 supplement) £23

Courgette and Aubergine Tartlet (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

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

Duck Leg Ragu, rigatoni, garlic and sea salt sour dough crouton, parmesan £18

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

Parsnip and Chestnut Gnocchi, kale pesto, tender stem broccoli, kale crisps (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

Santa fries – turkey breast, turkey leg, pigs in blankets, fries stuffed inside a Yorkshire pudding with pan gravy, topped with cranberry sauce, crispy onions and bacon crumb £9.50



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