



The Duck & Dagger

LUNCH MENU

LUNCH HOURS

Mon - Sat
12.00 PM - 5.00 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, Av*) 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

Small Chip Shop Battered Haddock, hand cut triple-cooked chips, minted mushy peas, tartare sauce, charred lemon (g/f*) 12.5

Duck & Dagger Burger 6oz steak patty, IPA-braised onions, smoked streaky bacon, mozzarella, home-made burger sauce, beef tomato, watercress, sesame potato roll (g/f*) 14

Pork Schnitzel, crispy sage, fennel slaw, burnt apple gel 15

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

House Glazed Ham & Eggs, hand cut triple-cooked chips, house chutney (g/f) 15.5

Big Fish Butty, battered fish goujon, minted mushy peas, tartare sauce, hand cut triple cooked chips (g/f*) 12.5

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

SALADS

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

SANDWICHES

Chicken, Candied Bacon, Roast Onion Mayo Club, root vegetable crisps (g/f*) 15 add fried egg for 1

Duo of Cheshire Cheese Toastie, homemade Branston pickle, root vegetable crisps (v, g/f*) 11.5

Cumberland Sausage, slow braised beer onions, potato bun, root vegetable crisps 13.5

Harissa Hummus, new season tomatoes, soft herbs, rocket, toasted pitta (Ve, g/f*) 11.5

