



The Duck & Dagger

EVENING MENU

Served from 5pm until 9pm Monday - Saturday

KITCHEN HOURS

Mon - Sat

12pm - 9pm

Sunday

12pm - 7pm

WHILE YOU WAIT

Marinated olives £5.00

House-made bread basket, seasonal butter £5.00

Whitebait, burnt lemon, garlic aioli £5.00

STARTERS

Seasonal soup, sourdough bread (g/f*, v) £7.45

Pork liver pâté, toffee apple, pork belly bon-bons, pickled apple, toasted sourdough, soft herbs (g/f*) £8.95

Goat's cheese, artichoke, chorizo, toasted sourdough, soft herbs £8.50

“Waldorf” tart, chicory, pickled pear, confit celeriac, grape, walnut dressing (v,n) £9.50

Potato and confit garlic tart tatin, feta, aged balsamic (v, Ve*) £8.00

SIDE DISHES

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 (v) £5.00

Charred tenderstem broccoli, walnut dressing (g/f, v, n) £5.00

Truffle mash, chive crumb (g/f* v) £5.00

Market vegetables (g/f, Ve*) £5.00

Market salad (g/f*, Ve) £4.50

DESSERTS

Steamed pear and ginger sponge, salted caramel ice cream, proper custard (v, g/f) £8.00

Spiced apple and date cobbler, gingerbread ice cream (v) £8.00

White chocolate cheesecake, blood orange curd, candied orange £8.00

Dark chocolate fondant, homemade marshmallow, cookie-dough ice-cream £8.00

Tiramisu Cake £8.00

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

MAINS

Chip shop battered haddock, chunky triple-cooked chips, tartare sauce, minted mushy peas, burnt lemon, batter scraps (g/f) £17.50

The Duck & Dagger Burger

6oz 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 salt & pepper fries or truffle parmesan fries

8oz ribeye steak, rosemary and garlic roasted king oyster mushroom, beef fat and tarragon béarnaise, triple-cooked chips, watercress (g/f) £27.95

Roast chicken, ham hock and tarragon pie, clotted cream mash, creamed Savoy cabbage and bacon, pan gravy £17.95

Pig's cheek ragù, pappardelle, parmesan, rocket £17.00

Risotto blanc, confit leeks, scorched goat's cheese (v) £15.00

Slow-braised beef shin, baby root vegetables, horseradish suet dumpling £18.00

Pork, apple and celeriac hot pot, crispy pig's cheek, sticky red cabbage, mop-up bread £18.00

Sweet potato, cauliflower and peanut curry, onion pilaf, coconut flatbread (Ve) £16.00

Pan-fried duck breast, dauphinoise potato, duck leg pot pie, cavolo nero, red wine reduction £25.00

Smoked haddock, Cullen skink sauce, winter greens, mop-up bread £23.00

WINTER SALADS

Served with seasonal salad leaves and croutons

Duck leg, pear, hot honey, parsnip crisps (g/f*) £12.95

Cheshire blue cheese, charred tenderstem broccoli, walnut pesto, rocket (g/f*, v, n) £11.00

Peppered smoked mackerel, horseradish crème fraîche, rainbow beetroot (g/f*) £12.50

Roast chicken, coronation mayo, pickled raisins, toasted almonds (g/f*, n) £11.00



Scan for allergen info