

THE DUCK INN



SAMPLE DINNER MENU

Soup of the day, crusty bread £5.50

Staithe smokehouse confit salmon, caviar, horseradish velouté, crème fraîche £9.00

Flavours of beetroot, Rosary ash goat's cheese,
toasted seeds, sherry vinegar £8.50/£15.00

"Mr H" scotch quail's eggs, mustard and tarragon mayonnaise £7.50

Pressed ham hock terrine, tarragon, pickled quail's eggs, Melba toast £7.00

Pan-seared squid, black rice, saffron aioli £10.00

Treacle-cured dry-aged fillet of Norfolk beef,
mushroom ketchup, mustard cream cheese, malt loaf £10.00

Cod cheeks, cockles, chorizo, vanilla velouté, leeks, caviar £8.50

Cider-braised pig's cheek, black pudding, burnt apple £7.00

Butter-poached fillet of chalk stream rainbow trout,
miso sauce, clams, new potatoes £20.00

Dry-aged sirloin of Arthur Howell's beef, Patatas bravas, aioli, chimichurri £28.00

Pan-roast best end of local lamb, crispy shoulder fritter, peas, confit Norfolk new potatoes £24.00

Elgood's beer battered haddock, hand-cut chips,
minted mushy peas, tartare sauce £10.50/£14.50

Poached-roast breast of Norfolk chicken, sage roast potatoes,
flavours of mushroom, smoked bacon, gremolata mayonnaise £20.00

Courgette, pea and mint risotto, Old Winchester cheese, crispy kale, pine nuts £8.50/£14.50

Pan-roast skatewing, flavours of fennel, cockles, confit potatoes £20.00

Pan-seared Norfolk ox-liver, smoked mash, pancetta, confit onion, truffle jus noisette £18.00