

# The Hungry Duck

## Aperitifs

Pink Port Spritz – Barão de Vilar Pink Port | Fentimans Grapefruit Tonic | Rosemary 8

Negroni - Punt e Mes | Campari | J. J. Whitley London Dry Gin | Orange 10

## Nibbles

Light Sour Rye | Truffle Butter | Treacle Vinegar (v) 4 ½

Home-marinated Olives (v) 3

Harissa Hummus | Garden Rosemary & Pink Pepper Pesto | Toasted House Bread (v) 5

## Starters

Sticky Peppered Pigs Cheeks | Remoulade | Puffed Skin 9

Soup | Light Sour Rye (v) 6

Cod Cheeks | Samphire | Tartare Butter 9

Woodland Mushroom & Garden Rosemary Risotto | Parmesan Crisp 8

Smoked Rainbow Trout | Beetroot | Apple | Walnut 7

## Mains

Chateaubriand of 35 day aged Bowland Beef | Cherry Vine Tomatoes | Truffle & Parmesan Fries For Two To Share 67 ½

Pan-roasted Salmon | Risotto alla Milanese | Spiced Grape Butter | Parmesan 22

Goosnargh Chicken | Celeriac | Fennel | Apple & Vanilla 19

Hafod Cheddar & Braised Onion Pie | Botanical Tomato Ketchup (v) 14 ½

Rack of Bowland Lamb | Coco | Beetroot & Radish Salsa | Charred Gem 24

Venison Saddle | Salted Caramel | Apple Mustard | Crisp Pak Choi 26 ½

## Sides

Salt-baked Potatoes 5 | Butter-roasted Carrot, Toasted Oats & Pistachio 5 | Cauliflower Cheese 5

Truffle & Parmesan Fries 5 | Soy-glazed Broccoli 6 | Creamed Kale & Bacon 5

## Desserts

British Cheese | Celery | Grapes | Chutney | Biscuits | per cheese 4

Affogato | Amaretto | Butter Biscuit 7

Chocolate Orange Trifle | Chilli, Almond & Dark Chocolate 8

White Chocolate & Lavender Rice Pudding | Macerated Berries | Pistachio 8

Sticky Ginger Pudding | Toffee Sauce | Clotted Cream Ice Cream 9

## Digestifs

Espresso Martini – Stolichnaya Vanilla | Coffee Liqueur | Chocolate Bitters | Espresso 10

If you suffer from any allergies, please speak to your server. Please note that due to the nature of our business, we cannot guarantee complete allergen-free status for any of our food, regardless of requests. All of our food is cooked to order and there will be a wait during busy periods.