

# DINNER AT THE DUCK

## MAINS

### DAILY SPECIALS

Please see our board for a selection of daily specials

### NIBBLES & SIDES

Crispy Pork Scratchings £3

Toasted Garlic Ciabatta £2.95

Small Pot of Olives £4

### STARTERS

**Parma Ham, Lemon & Parsley Linguine**  
Fresh Linguine, parma ham and parmesan and served with Oil of Wight oil

\*Also available as a vegetarian

**Teriyaki Sirloin of Beef Salad**  
Lightly seared and chilled Teriyaki Isle of Wight beef sirloin, served with mango, toasted pine nuts and horseradish salad shoots  
(£2.50 supplement)

**Sesame Seared Salmon Escalope**  
Thin seared salmon served with a maple and soy dressing and served with cucumber and carrot spaghetti

**Vegan - Crispy Sweet Potato Fries**  
Crispy sweet potato fries dusted with smoked paprika served with a black bean, corn, pepper and tomato salad and guacamole

**v - Creamy Burrata & IOW Tomatoes**  
Creamy giant buffalo mozzarella served with Isle of Wight tomatoes, a drizzle of truffle oil, parmesan flakes and crispy crostini

**Chilli & Lime Buttered Cod Fillet**  
Oven roasted cod fillet topped with a chilli and lime butter and served with a tomato, paprika, saffron, garlic and chickpea quinoa  
(£2 supplement)

**Confit Duck & Mozzarella Cheese Quesadilla**  
Slow cooked confit duck leg, served in a toasted tortilla with melted mozzarella, peach and mango chutney and served with skinny fries and goats cheese dip

**Honey, Rosemary & Garlic Chicken**  
Oven roasted butterfly chicken breast in a honey, rosemary and buttermilk marinade served with crushed new potatoes, sun-dried tomatoes, courgette and yoghurt dressing

**10oz Isle of Wight Sirloin Steak**  
IOW sirloin steak served with a Diane sauce, tender stem broccoli and skinny fries  
(£4 supplement)

**Vegan - Cauliflower Katsu**  
Roasted cauliflower and squash Katsu curry served with pak choi, aromatic steamed rice and topped with a peanut crumb

**Homemade Beef Burger**  
Homemade beef burger, topped with chorizo, red Leicester, crispy onions flakes and homemade burger sauce

**Smoked Mackerel Bubble & Squeak**  
Grilled smoked mackerel served with chorizo bubble & squeak and a mustard and dill cream sauce

**v - Halloumi Bubble & Squeak**  
Traditional bubble and squeak topped Isle of Wight halloumi, roasted tomatoes and a mustard and dill cream sauce

**Asian Style Belly Pork**  
Slow cooked belly pork in a brown sugar, tamarind and soy sauce with roasted butternut squash and aromatic steamed rice

## DESSERTS

**Vegan - Coconut & Mango Syllabub**  
served with toasted pistachios, mint and pomegranate

**Chocolate Brownie Cup**  
Warm chocolate brownie topped with honeycomb ice cream, raspberries fresh cream and chocolate sauce (GF)

**Sticky Toffee**  
Warm sticky toffee sponge, drenched in toffee sauce and served with rum and raisin ice cream

**Lemon Curd Dutch Baby**  
Warm German popover pancake filled with homemade lemon curd, blueberries and vanilla bean ice cream

**Dessert Trio**  
A selection of three miniature versions of our favourite desserts; a small piece of sticky toffee pudding, a mini meringue with lemon curd and lemon meringue ice cream, and a miniature brûlée

**Blue, Brie & Cheddar**  
Served with a shot of port  
(£3 supplement)

**Chocolate Truffles**  
Assortment of four delicious chocolate treats

## TO FINISH

**Sweetheart - Late Harvest Sauvignon Blanc**  
Germany 100ml £7, 500ml £34

**LBV Port Pocas Douro Portugal**  
50mls £4.10

**Our Favourite Espresso Martini**  
£8