

LUNCH

Autumn 2018

THE WILD DUCK

DRINKS

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|---------------|-------|
| Bloody Mary | 8.50 |
| Glass of Moet | 12.00 |
| Negroni | 10.00 |

SMALL PLATES

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| Dorset Rock Oysters with Shallot Vinegar | 3 each |
| Deviled Whitebait with Aioli | 4.50 |
| Pork Crackling with Apple Sauce | 3.50 |
| ½ Pint of Shell on Prawns with Aioli | 7.50 |
| Scotch Egg House Picalilli | 4.00 |
| Sausage Roll with English Mustard | 4.00 |
| Charcuterie Board with Pickles & Sourdough | 9.00 |

STARTERS

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| Duck Rillettes Fig Chutney, Pickles & Toast | 8.50 |
| Wild Duck Rarebit Wild Mushrooms, Truffle & Duck Egg | 9.00 |
| Heritage Beetroot Tart Goats Cheese & Red Onion | 8.50 |
| Smoked Haddock Gratin Parmesan & Roasted Tomato | 8.00 |
| Thai Crab Cake Green Mango & Chillli Salsa | 10.50 |
| Parsnip Soup Pancetta & Bacon Cream | 6.50 |
| Wood Pigeon Breast Crispy Parsnips, Bacon & Citrus Dressing | 8.50 |

MAINS

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| Heritage Squash & Pearl Barley Risotto, Cavolo Nero & Pine Nuts | 15.50 |
| Tamworth Pork Chop Celeriac & Porcini | 19.50 |
| Cornish Hake Fennel, Spinach & Green Chillli Dahl | 17.50 |
| Brixham Plaice on the Bone Sea Herbs & Clams | 19.00 |
| Chicken Milanese Green Beans, Garlic Butter & Parmesan | 16.50 |
| Pheasant Saltimbocca Hispi Cabbage & Parsnips | 21.00 |
| Local Venison Swede, Kale & Horseradish | 19.00 |

SALADS

Duck Salad
Cucumber, Bean Sprouts & Red Chillli
7.50 / 14.00

Roasted Cauliflower & Broccoli Salad
Quinoa, Pomegranate & Halloumi
7.50 / 14.00

Castlemead Chicken Salad
Baby Gem, Basil, Pesto, Avocado & Bacon
7.50 / 14.00

CLASSICS

Beer Battered Haddock
Chips, Crushed Peas & Tartare Sauce
14.00

Pan Fried Calves Liver
Mashed Potato, Bacon, Sage & Onions
17.50

Moules Frites
Peppered Shallots, Bacon & Blackfox
14.50

House Cheese Burger
French Fries, Tomato & Burger Sauce
12.50

Wiltshire Ham & Mature Cheddar Toastie
Rocket & Cornichons
7.00

STEAKS

We dry age our British cuts of rare breed Beef in house for a superior level of tenderness and flavour. Handpick your steak from our Dry Ager to experience the best of British.
Steaks served with French Fries, Grilled Tomato & Rocket.

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|------------------------------|-------|------------------------------|-------|
| 8oz Hereford Cross Flat Iron | 16.00 | 1kg Ruby Red T-Bone To Share | 69.00 |
| 10oz Ruby Red Rib Eye | 24.00 | Ask For The Cut Of The Day | m/p |
| 8oz Ruby Red Sirloin | 22.00 | | |

SAUCES

Peppercorn, Bearnaise, Stilton Hollandaise, Garlic Butter
2.50

SIDES

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| French Fries | 3.50 | Iceberg Wedge, Blue Cheese & Bacon | 4.50 |
| Minted Cornish Mids | 3.50 | Green Beans | 4.50 |
| Sweet Potato Fries | 3.50 | Heritage Carrots | 4.50 |
| Mashed Potato | 3.50 | Tenderstem Broccoli | 4.50 |

PUDDINGS

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| Apple & Victoria Plum Crumble Vanilla Ice Cream | 7.00 |
| Blackberry Cheesecake Blackberry Jelly | 7.00 |
| Hot Chocolate Pudding Pistachio Ice Cream | 7.50 |
| Sticky Toffee Pudding Honeycomb Ice Cream | 7.00 |
| Raspberry Millefeuille | 7.00 |
| Lemon Curd Pavlova Passion Fruit & Vanilla Ice Cream | 7.50 |

If you suffer from allergies; please ask a member of staff for recipe information before you order your food.
Prices include VAT. A 12.5% discretionary service charge is placed on all bills

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