

SUNDAY MENU

FOOD SERVED
EVERY SUNDAY
12pm - 8pm

2 COURSES £12.95
3 COURSES £16.95

Supplements may apply
to some dishes

THE
MUCKY DUCK
where a warm welcome awaits you...



TOSTART

- Deep Fried Onion Breaded Brie (v)** £5.50
with a smoked tomato chutney, spring onions and watercress
- Chef's Selection of Breads (v)** £4.95
flavoured butter and balsamic oil
- Potted Chicken Liver Pâté (GF)** £5.50
topped with a orange & thyme gel, served with home made chutney and chunky toast
- Smoked Haddock, Cheddar & Spring Onion Fishcakes** £1 supplement £6.95
with a parsley butter sauce and soft poached egg
- Cauliflower Three Ways (GF)** £5.95
cauliflower hash, pickled cauliflower and cauliflower cous cous, finished with micro herbs
- Ham Hock Terrine (GF)** £5.95
cauliflower purée, crispy shallots, capers, rocket and toast
- Deep Fried Whitebait (GF)** £4.95
tartare sauce and mixed leaves
- Home Made Soup of the Day (v) (GF)** £4.95
freshly made bread and flavoured butter
- Black Pudding Scotch Egg** £5.95
made with Tony Arber's Lincolnshire Sausage meat, served with black pudding crumb and mushroom ketchup
- Wild Mushroom Fricassee (v) (GF)** £5.50
wild mushrooms in a garlic parsley cream sauce served on toast
- Prawn Cocktail (GF)** £1 supplement £6.95
North Atlantic Prawns topped in a rich Marie Rose sauce with mixed leaves, pickled cucumber ribbons and diced tomato served with home made brown bread, butter and charred lemon

SALAD

- Chicken & Bacon Salad (GF)** £10.95
served with honey and mustard dressing, soft poached egg and Parmentier potatoes

ABIT ON THE SIDE £2.75

- Twice Cooked Chunky Chips | Beer Battered Onion Rings
House Salad | Garlic Bread | Seasonal Vegetables

SUNDAY ROAST DINNER

All served with thyme and garlic roasted potatoes, creamy mashed potatoes, Yorkshire pudding and meat juice gravy and a side of vegetables of the day

- Marinated Topside of Beef** £9.95
- Roasted Belly Pork** £9.95
Stuffed with sage and onion sausage meat
- Roast Chicken Breast** £10.95
with sage and onion stuffing and wrapped in bacon
- Slow Braised Lamb Shoulder** £10.95

MAINDISHES

- Beer Battered Grimsby Haddock** £11.95
twice cooked chunky chips, your choice of either garden or mushy peas served with tartare sauce
- Tony Arber's Lincolnshire Sausage** £10.95
crispy shallots and mashed potato served with rich pan juice gravy
- Home Made Beef Lasagne** £10.95
dressed mixed leaves and garlic ciabatta
- The White Swan Steak Burger (GF)** £11.95
topped with Lincolnshire Poacher cheddar cheese in a brioche bun with a smoked tomato chutney, served with gem lettuce, tomato, gherkin, twice cooked chunky chips and a garlic mayonnaise
- 8oz D cut Honey Glazed Gammon Steak (GF)** £11.95
salt baked pineapple and fried egg, twice cooked chunky chips, garlic mushroom and oven dried tomato

PIES

- Beef, Mushroom & Ale Pie** £10.95
short crust pastry, served with either mashed potato or twice cooked chunky chips, vegetables of the day and a pot of gravy
- Chicken, Bacon & Leek Pie** £10.95
puff pastry, served with either mashed potato or twice cooked chunky chips, vegetables of the day and a pot of gravy
- Goats Cheese Tarte Tatin** £10.95
roasted root vegetables, Parmentier potatoes finished with a red wine & thyme reduction
- Herb Crusted Fish Pie (GF)** £12.95
topped with cheese mash, herb crumb, warm tartare sauce served with seasonal vegetables

VEGETARIAN DISHES

- Roasted Garlic, Spinach and Pinenut Tagliatelle** £10.95
in a creamy white wine sauce finished parsley & parmesan with slice of garlic ciabatta
- Butternut Squash and Sage Risotto** £10.95
deep fried sage leaves, red onion marmalade and micro rocket
- Cauliflower Steak (GF)** £10.95
marinated in garlic, thyme chilli served with parmentier potatoes, smoked tomato chutney, rocket and salsa verde
- Mushroom Stack (GF)** £10.95
flat mushrooms cooked with garlic layered with spinach, wild mushrooms & red onion marmalade served on a potato rosti, finished with a tarragon & pinenut pesto

YUMMY DESSERTS

- Crème Brûlée (v) (GF)** £5.50
served with berries and crushed shortbread
- Nutella Cheesecake (v)** £5.50
topped with chocolate ganache served with Chantilly cream, toasted hazelnuts, caramel and popping candy
- White Chocolate and Cranberry Bread and Butter Pudding (v)** £5.50
orange & thyme crème anglaise and satsuma & cranberry suzette
- Dark Chocolate Brownie with White Chocolate pieces (v)** £5.95
warm chocolate brownie served with caramel, chocolate sauce, honey comb and ice cream
- Black Forest Terrine (v) (GF)** £5.50
chocolate sponge, cherry gel and cherry ice cream
- Sticky Ginger Sponge** £5.50
spiced caramelised pineapple and clotted cream
- Sticky Toffee Pudding (v)** £5.50
with a date purée, butterscotch sauce and ice cream
- Three Cheese Board (v)** £2 supplement £7.50
with grapes, quince jelly, home made chutney and cheese biscuits
- Lemon Curd Ice Cream Sundae** £5.50
meringue, home made lemon curd and shortbread topped with cream
- Rocky Road Ice Cream Sundae** £5.50
brownie pieces, meringue and chocolate sauce topped with creme



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