

SUNDAY MENU

FOOD SERVED
EVERY SUNDAY
12pm - 8pm



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

TOSTART

Soup of the Day (V) home made bread and flavoured butter	£4.50
Chef's Selection of Breads (V) served with slow roasted garlic flavoured butters	£4.50
Black Pudding Scotch Egg served upon slices of apple, apple purée and watercress	£5.95
Gin Cured Charred Mackerel served with horseradish snow and cucumber purée	£6.95
Poached Pear & Stilton Tart (V) served with pickled walnuts	£6.50
Twice Baked Lincolnshire Poacher Souffle (V) with a thyme and Parmesan cream finished with home made chutney	£5.95
The Mucky Duck Prawn & Crayfish Cocktail bloody Mary sauce, served with pickled cucumber and baked bread	£6.95
Cauliflower Hash Brown (V) cauliflower 3 ways accompanied by Wasabi mayonnaise	£5.95
Game Terrine seasonal dish, served with charred corn, corn purée and bacon popcorn	£5.95
Chicken Liver Parfait served with apple & date chutney and home made baked bread	£5.50
Deville Whitebait deep fried, served with a pot of chunky tartare sauce	£4.75
Baked Camembert honey & truffle baked sourdough bread with a pot of chef's chutney	£6.95

SALADS

Chicken & Bacon Salad honey & mustard dressing, served with a soft poached egg and parmentier potatoes	£10.95
Prawn Salad North Atlantic & king prawns topped with Marie Rose sauce, served with brown bread & butter	£12.95
Super Food Salad (V) quinoa salad packed full of the good stuff; broccoli, s oya beans, avocado, spinach, herbs, pomegranate, pumpkin seeds, lemon & white vinegar dressing Add King Prawns £3.00 Add Spiced Chicken £3.00	£10.95*

SUNDAYROASTDINNER

Roast Loin of Pork with sage & onion stuffing served with crispy crackling and Yorkshire pudding	£9.95
Roast Beef Rump served rare with Yorkshire pudding	£10.95
Rosemary Roasted Leg of Lamb served with mint jus and Yorkshire pudding	£10.95
Roast Chicken served with sage & onion sausage meat stuffing	£8.50

All roasts served with creamy mashed potatoes, garlic and thyme roast potatoes, meat juice gravy and seasonal vegetables.

MAINDISHES

Fisherman's Pie based with a warm tartare sauce, finished with a parmesan & parsley crust, served with seasonal vegetables	£11.95
Beer Battered Grimsby Haddock triple cooked chunky chips, your choice of mushy or garden peas served with tartare sauce	£10.95
Pie of the Day in a rich gravy, served with a choice of mashed potato or triple cooked chunky chips and seasonal vegetables	£10.95
Charred Hake Fillet pommes anna, Jerusalem artichoke, leeks, fennel cream and herb oil	£14.95
Cottage Pie finished with a cheese crust, served with seasonal vegetables	£10.95
Tony Arber's Sausages served with mashed potato, seasonal vegetables, onion served 3 ways	£10.95
Half Roast Chicken served with mashed potatoes and creamed leeks	£10.95
Open Lasagne with a beef ragu and Stilton, served with garlic bread and side salad	£10.95
Tomato Feta Black Olive Tart (V) puff pastry tart with pickled vegetables, balsamic leaves and herb salad	£11.95
Home Made Potato Gnocchi (V) glazed with brown butter, served with butternut squash, braised chicory, beetroot and side salad	£10.95
Wild Mushroom & Truffle Orzo Pasta (V) gratinated with Lincolnshire poacher, served with your choice of either salad or garlic bread	£11.95

FROMTHEGRILL

The Mucky Duck Steak Burger served in a brioche bun with cheddar cheese, tomato, gherkin, baby gem leaf accompanied by a basket of triple cooked chunky chips and garlic mayo	£10.95
Cajun Chicken Burger served in a brioche bun with baby gem leaf and tomato, finished with a basket of triple cooked chunky chips or sweet potato fries and lime & sour cream dip	£10.95
Honey Glazed D-Cut Gammon Steak served with triple cooked chunky chips, garden peas and your choice of either fried egg or pineapple or both for an extra £1.00	£10.95

Premium Steaks cooked to your liking served with triple cooked chunky chips, flat mushroom, beer battered onion rings and confit plum tomatoes	
8oz Sirloin Steak	£18.95
8oz Rib Eye Steak	£18.95
8oz Fillet Steak	£24.95
Delicious Hand-Prepared Sauces Béarnaise Peppercorn Classic Diane	£2.75

YUMMYDESSERTS

Crème Brûlée (V) served with berries and shortbread	£5.50
Chocolate Garden chocolate & passion fruit Delice with hazelnut biscuit & a charcoal macaroon	£6.95
Popcorn Panna Cotta caramel & popcorn brittle	£5.95
Sticky Toffee Pudding (V) date purée, vanilla ice cream	£5.50
Lemon Tart lemon mousse, lemon curd, meringue, candied lemon and vanilla biscuit	£6.50
Chocolate Pear & Raspberry Frangipane served with duo of sorbets	£5.95
Rhubarb & Custard Bomba Alaska rhubarb jelly, custard mousse and pistachio sponge	£6.95
Baked Rice Pudding served with rum soaked prunes	£4.95
Mucky Duck Selected Cheese Board (V) quince jelly, grapes, chutney and cheese biscuits with home made custard	£7.50

(GF) Gluten Free versions of most dishes are available, please ask your server for more information



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