



The Duck & Dagger

2 FOR £25 MENU

KITCHEN HOURS

Mon - Sat

12pm - 9pm

Sunday

12pm - 7pm

1 course for 2 people - £25 total - 2 courses for 2 people - £40 total - 3 courses for 2 people - £50 total

STARTERS

Seasonal Soup, sourdough bread (g/f*, v)

Pork liver pâté, toffee apple, pork belly bon-bon, pickled apple, toasted sourdough, soft herbs (g/f*)

Goats cheese, Jerusalem artichoke, chorizo, toasted sourdough, soft herbs

Waldorf tart, chicory, pickled pear, confit, celeriac, grape (v)

MAINS

Beer battered haddock, chunky triple cooked chips, tartar sauce, minted mushy peas, burnt lemon, batter scraps (g/f*)

The Duck & Dagger burger, 6oz steak pattie, IPA braised onions, smoked streaky bacon, mozzarella, garlic aioli, beef tomato, watercress, sesame brioche roll, seasoned fries (g/f*)

Risotto blanc, confit leeks, scorched goats cheese (v)

Slow braised beef shin, baby root vegetables, horseradish suet dumpling

Pigs cheek ragu, pappardelle, parmesan, rocket

Pork, apple and celeriac hot pot, crispy pigs cheek, sticky red cabbage, mop up bread

Sweet potato, cauliflower and peanut curry onion pilaf, coconut flat bread (ve) (g/f*)

DESSERTS

Steamed pear and ginger sponge, salted caramel ice cream, proper custard (v)(g/f)

Spiced apple and date cobbler, ginger bread ice-cream (v)

White chocolate cheesecake, blood orange curd, candied orange

Dark chocolate fondant, homemade marshmallow, cookie-dough ice-cream

SIDE DISHES

House seasoned Fries (g/f*) £4.50

House seasoned triple cooked chips (g/f*) £4.50

Guinness double crunch onion ring stack, confit garlic aioli (v) £5.00

Charred tenderstem broccoli, walnut dressing (g/f, v) £5.00

Truffle mash, chive crumb (g/f* v) £5.00

Market vegetables (g/f, Ve*) £5.00

Market salad (g/f*, Ve) £4.50

www.theduckanddagger.co.uk

Scan for allergen info



g/f gluten free - g/f* available gluten free - Ve vegan - Ve* available vegan - v vegetarian