

The Scruffy Duck

SUNDAY LUNCH

ONE COURSE £18 – TWO COURSES £22 – THREE COURSES £26 | CHILD'S MAIN COURSE (UNDER 14'S) £10

Please ask if you would like to see our kids menu | (GF) gluten free | (GFA) gluten free available | (VEA) vegan available

STARTERS

SOUP OF THE DAY

Chef's homemade soup served with crusty bread & butter
(ask server for today's choice)

PRAWN COCKTAIL

Peeled prawns bound in Marie Rose sauce on a bed of crisp lettuce, cucumber & tomato with brown bread & butter

CREAMY GARLIC MUSHROOMS

Garlic mushrooms in a creamy sauce served on toasted bread

CHICKEN LIVER PARFAIT

Creamy pâté served with caramelised onion chutney and toasts

MAINS

All roasts are served with creamed and roast potatoes, fresh baked Yorkshire pudding and homemade gravy with honey roasted vegetables & a separate bowl of greens and cauliflower cheese

ROAST BEEF

ROAST LEG OF LAMB

ROAST PORK & CRACKLING

ROAST CHICKEN

VEGETARIAN BLACK BEAN & SWEET POTATO HASH

served with roast potatoes & a Yorkshire pudding

SCRUFFY BURGER

with streak bacon, cheese, coleslaw & fries

VEGGIE BURGER

grilled aubergine & spiced chickpea burger with fries

MARKET FISH

Please ask server for today's choice

DESSERTS

STICKY TOFFEE PUDDING

Warm sticky toffee pudding drenched in toffee sauce with ice cream

LEMON POSSET

Set cream dessert served with shortbread

CHEESECAKE

Homemade cheesecake, ask server for today's choice

ETON MESS

Whipped cream infused with mixed fruit and meringue with raspberry sauce

EXTRA GRAVY £1 | EXTRA VEGETABLES £3.50 | EXTRA YORKSHIRE PUDDING £1

All our food is prepared in a kitchen where nuts, gluten and other ingredients are present. Our menu does not show all ingredients so please if you have any allergy or intolerance speak to a member of staff before ordering. Gluten-free options are noted, ensure you inform your server of all intolerances or allergies.