



# THE WADDLING DUCK



MARINATED OLIVES £3.00

BREAD, OLIVE OIL AND BALSAMIC £3.00

## STARTERS

TWICE BAKED CHEDDAR AND LEEK SOUFFLE, CREAM AND GARLIC SAUCE £7.00

SARDINES PAN FRIED WITH TOMATOES, OLIVES, RED ONION, GARLIC AND BASIL,  
TOASTED BREAD £8.50

PANKO CRUMBED MONKFISH, GARLIC AND CAPER MAYONNAISE, PEA PUREE £8.50

HAM HOCK AND PEA TERRINE, PICCALILLI, TOASTED BREAD £7.00

PEA AND SHALLOT TORTELLONI, FRESH GARDEN PEAS, ROASTED GARLIC AND HERB  
BUTTER £8.00

(AVAILABLE AS MAIN COURSE £16.00)

## MAIN COURSES

WHOLE SEABREAM, PAN FRIED WITH A GARLIC, LEMON AND CAPER BUTTER, NEW  
POTATOES £19.00

BACON WRAPPED CHICKEN BREAST FILLED WITH GARLIC & CREAM CHEESE, SAUTÉED  
POTATOES, FRESH CREAM AND GARLIC SAUCE £16.50

LAMB RUMP, COOKED PINK WITH SWEET POTATO MASH, ROSEMARY AND RED WINE  
SAUCE £18.00

PROSCIUTTO WRAPPED TENDERLOIN OF PORK GLAZED WITH HONEY & DIJON, SPRING  
ONION MASH, DIJON CREAM £17.00

DUO OF EXMOOR VENISON, PAN ROASTED LOIN, HOMEMADE CHILLI & CHOCOLATE  
SAUSAGE, BRAISED RED ONION, DAUPHINOISE, RED WINE JUS £23.00

PAVE RUMP STEAK, COOKED PINK, SERVED ON A BED OF GARLIC, SPINACH & THYME  
SAUTÉED POTATOES, SALSA VERDE £18.50

CREEDY CARVER DUCK BREAST COOKED PINK, DAUPHINOISE POTATOES, PLUM SAUCE  
£17.50

FILLO PARCELS FILLED WITH CREAMED SPINACH & WILD MUSHROOMS, SERVED WITH  
ROASTED TOMATO AND ROOT VEGETABLES £15.00

(MAIN COURSES ARE SERVED WITH SEASONAL VEGETABLES)