



THE
FUZZY DUCK
ARMSCOTE

A LA CARTE MENU

FOR THE TABLE

Homemade mini malted milk & oat loaf, caramelised onion & pork crackling butter£1.50
Marinated green olives£3.00

TO START

Cornish white crab, shallot & parmesan tart, red pepper jam£9.50
Scotched duck egg, creamed peas, lettuce, smoked bacon & parsley£8.50
Roasted beetroot & goats cheese salad, walnut & onion seed granola, 12 year aged balsamic vinegar (v)
.....£7.50 small/£13.00 large
'Fuzzy Duck' spring roll, Oriental spiced duck, shredded vegetable salad, sweet pickled red chilli dip £8.00
Twice baked cheese soufflé, truffled cheese sauce & wild mushrooms (v)£7.50
Maple cured smoked salmon, warm homemade crumpet, tartare butter£8.00

THE MAIN EVENT

Local butchers 8oz sirloin steak, truffle & parmesan hand cut chips,
portobello mushroom & plum tomato, wilted baby spinach, bernaise sauce.....£27.50
Slow roast Lighthorpe lamb shoulder, dauphinoise potatoes,
caramelised cauliflower puree, roasted cauliflower, hispi cabbage, baby onion jus£21.00
'Quack & Bubble' Confit duck leg, bubble & squeak, fried duck egg, cracked black pepper sauce£19.50
Pan fried sea bass fillet, Cornish crab cake, celeriac, samphire, orange & rosemary butter£19.50
Braised shin of beef 'pie', cheddar & spring onion mash, glazed carrots, thyme & red wine sauce£18.00
Ale battered British line caught cod & hand cut chips, mushy peas & tartare sauce£17.00
Truffled mushroom risotto, toasted pine nuts, Berkeswell cheese & confit garlic (v)
.....£7.00 small/£13.00 large

SIDES

Cauliflower cheese...£3.00 / **Ale battered onion rings**...£3.00 / **Truffle & parmesan hand cut chips**...£3.50
Sweet braised red cabbage...£3.00 / **Creamed spinach & bacon**...£4.00

TO FINISH

Sticky toffee pudding, rum toffee sauce & banana ice cream (v)£6.50
Warm dark chocolate 'black forest' brownie, cherry ice cream (v)£6.50
(Baked to order, please allow 10 minutes cooking time)
Classic vanilla crème brulee, ginger biscuits, raspberry sorbet (v)£7.00
'Granny Baylis' bramley apple & blackberry crumble', vanilla ice cream & fresh egg custard (v)£7.50
Three Local & British cheeses, house chutney, biscuits.....£8.00
Affogato (Vanilla Ice Cream, shot of espresso & 25ml liqueur)
Choice of Kahlua, Amaretto, Cointreau, Doorley's dark rum, Baileys, Cotswold cream liqueur.....£7.00
2 scoops of homemade ice cream - treacle tart, cherry, vanilla seed or white chocolate chip
2 scoops of homemade sorbet - apricot, raspberry or mango
All served on crushed honeycomb£4.50

WINE OF THE MONTH

Try a glass or bottle of our delicious -
125ml £ 175ml £ 250ml £ 500ml £ Btl £

We accommodate, to the best of our ability, all guests with food intolerances and allergies. However, we are unable to guarantee that dishes will be completely allergen-free. Please ask us for our allergens book and we can advise. VAT is included however a service charge is not added and gratuity is entirely at your discretion.