



THE  
**FUZZY DUCK**  
ARMSCOTE

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**EASTER SUNDAY LUNCH**

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**FOR THE TABLE**

Homemade mini honey & oat milk loaf with caramelised onion & pork crackling butter .....	<b>£1.50</b>
Marinated green olives .....	<b>£3.00</b>

**TO START**

Pea & mint soup, goats cheese croute & crème fraiche (v) .....	<b>£6.00</b>
Fuzzy Duck 'superfood salad' (v)..... (Kale, watercress, beetroot, apple, soya beans, grapes, nuts & seeds, virgin rapeseed oil)	<b>£6.50</b>
Smoked salmon fishcake, poached free range egg, tartare hollandaise.....	<b>£6.00</b>
Mature cheddar & white onion tart, beetroot, walnut & apple salad (v) .....	<b>£7.00</b>
Smooth liver pate & roasted duck breast, red onion marmalade, brioche toast.....	<b>£8.00</b>
Fuzzy Duck scotched duck egg, creamed peas, lettuce & smoked bacon .....	<b>£8.00</b>

**THE MAIN EVENT**

Our roast beef & lamb are cooked overnight & hand carved by our chefs to order. They are all served with Yorkshire pudding, roast potatoes, seasonal vegetables, vegetable puree & red wine gravy

David Moore, sirloin of beef .....	<b>£19.00</b>
Lighthorne Farm, leg of lamb.....	<b>£18.50</b>
David Moore, pork loin.....	<b>£16.50</b>
Pan fried sea bass fillet, crushed new potatoes, samphire, Cornish crab, lemon & caper butter .....	<b>£18.50</b>
Pea, mint & goats cheese risotto, chargrilled tenderstem broccoli, toasted pine nuts.....	<b>£14.00</b>

**SIDES (V)**

Cauliflower cheese / creamed spring greens & smoked bacon / minted new potatoes .....	<b>£3.00</b>
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**TO FINISH**

Coconut rice pudding, pistachio's, mango sorbet .....	<b>£6.50</b>
Lemon posset, meringue, raspberry sorbet.....	<b>£6.50</b>
Warm treacle tart, clotted cream.....	<b>£6.50</b>
Dark chocolate fondant, honeycomb ice cream.....	<b>£7.50</b>
Three cheese selection, onion chutney & biscuits .....	<b>£8.00</b>
Homemade ice creams & sorbets with honeycomb .....	<b>£4.50 two scoops / £5.50 three scoops</b>

*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.*