



THE
FUZZY DUCK
ARMSCOTE

A LA CARTE MENU

WHILE YOU WAIT...

'Pink Duck' (50ml Chase Rhubarb & Bramley apple gin, lemon juice, fresh mint & soda)	£9.50
Glass of house sherry (50ml)	£5.00
Glass of Bollinger (125ml)	£11.00
Baby bottle of Prosecco (200ml)	£9.50

FOR THE TABLE

Homemade mini milk, honey & oat loaf, caramelised onion, chive & chicken crackling butter	£1.75
Marinated green olives	£3.00
Pork scratchings & apple sauce	£3.00

TO START

Pan fried scallops, pea puree, creamed peas, pancetta & lettuce, pancetta crisps	£13.00
Warm Cornish crab tart, avocado puree, salted grapes, radish & green apple	£10.00
Black pudding scotched duck egg, tomato & rosemary ketchup	£8.50
Baked heritage carrot, beetroot & goats curd salad, hazelnuts, pomegranate molasses dressing (v)	£7.50 small/ £13.50 large
Fuzzy Duck shredded duck spring roll, Vietnamese style vegetable & cashew salad	£8.00
Pea, mint & parmesan risotto, garlic breadcrumb (v)	£7.50 small/ £13.50 large

THE MAIN EVENT

David Moore 10oz dry aged rib eye steak, duck fat chips, confit beef tomato, garlic & parsley hollandaise	£28.50
Pan fried salmon fillet, pak choi, butterbeans, king prawns, red thai curry	£19.50
Lighthorne lamb rump & panko bread crumbed breast, potato pressing, peas, beans & mint, confit cherry tomatoes, white wine jus	£23.00
David Moore 9oz pork chop, roast onion, chorizo creamed potatoes, roast apple puree, cider, honey & thyme jus	£17.50
Chipotle spiced confit duck, soft corn tortillas, sweet potato salad, pineapple salsa	£18.00
Guest ale battered British cod fillet & hand cut chips, crushed peas & tartare sauce	£17.50
Moroccan spiced roasted cauliflower, chickpeas, cous cous, apricots, yoghurt, coriander (v)	£13.50
Whole grilled Dover sole, shallot, tomato, tarragon & lemon butter sauce	£29.50

SIDES

Hand cut duck fat chips / Truffle & parmesan skinny fries / Butter & sea salted new potatoes / Ale battered onion rings / Green beans with garlic breadcrumbs / Heritage carrot, beetroot & hazelnut salad	£4.00 each
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TO FINISH

Chocolate 'Whatchamacallit', chocolate 'bits & bobs', caramel popcorn ice cream (v)	£7.50
Lemongrass crème brulee, stem ginger shortbread, coconut & lime sorbet (v)	£7.00
'Rhubarb & custard', poached rhubarb & vanilla pastry cream tart (v)	£7.00
'Eton Mess' cheesecake (v)	£7.00
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 - vanilla seed, white chocolate chip or lemon curd, served with brandy snaps	£4.50
2 scoops of homemade sorbet - raspberry & gin, blueberry & vodka or rhubarb, served with brandy snaps	£4.50

CHEESE

Rollright & local honeycomb, crisp breads	£9.00
Stilton & Krohn Vintage Port, biscuits & celery shavings	£9.50

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.