



THE
FUZZY DUCK
ARMSCOTE

BREAD & NIBBLES

Poppy seed milk loaf, sea salted whipped butter £4
Crispy squid, lemon mayonnaise £5
Marinated green olives. £4

STARTERS

Homemade soup of the day, bloomer bread & butter £6.5
Fuzzy duck scotch egg, tomato & chorizo ketchup £7.5
Confit chicken leg & black pudding pressing, piccalilli & sourdough £7
Charred mackerel fillet, celeriac & apple remoulade, lemon yoghurt, walnut crunch £9
Sautéed wild mushrooms on toasted brioche, truffle & chive cream, gran levento crisp £7.5

MAINS

Sourced from David Moore family butchers;
Sirloin of beef £22
Pork loin and crackling £16.5
Leg of lamb £19.5

(All served with Yorkshire pudding, duck fat roasted potatoes, mixed buttered vegetables, vegetable puree & red wine gravy)

Fish of the day, spring onion & crème fraîche crushed potatoes, samphire & brown shrimp butter £24.5
Potato gnocchi, rocket pesto, peas & spinach, goats curd, toasted pine nuts £14

SIDES

Cauliflower cheese £4
Buttered Greens £4

DESSERTS

Warm spiced banana bread, glazed banana, dulce de leche Chantilly cream £8
Coffee pannacotta, milk purée, ginger crumb, chocolate sorbet £7.5
Chocolate orange melt in the middle pudding, vanilla ice cream £8
Two cheese selection, honey walnuts, fruit chutney & crackers £11
Affogato (vanilla ice cream, espresso shot & 25ml liqueur – Kahlua, Amaretto, Cointreau, Doorley's dark rum or Cotswolds cream liqueur £11

We can accommodate to the best of our ability any allergies, other food requests or requirements, so please feel free to ask us if you would like any other variation of these dishes. We also include a 10% service charge on our bills however, this is still at your discretion.