



THE FUZZY DUCK

ARMSCOTE

SUNDAY JANUARY MENU

BREAD & NIBBLES

- Mini honey & oat milk loaf, sea salted butter £4
- Crispy whitebait & Marie Rose £4.5
- Marinated green olives £4

STARTERS

- Homemade soup of the day, crusty bread & butter £6.50
- Slow cooked pig cheek, parsnip crisps & puree, malt glazed apple, cider jus £8
- Duck liver parfait, tomato & red pepper chutney, toasted brioche £8
- Classic smoked salmon, capers & pickled shallots, lemon crème fraiche & keta, malted bloomer £9.5
- Beetroot & goats cheese ravioli, toasted almonds & Cerney Ash £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)

Market fish of the day, crushed potatoes, buttered tender stem broccoli, caper, lemon & herb butter £22

Wild mushroom, spinach & black garlic risotto, goats cheese crumb & toasted pine nuts £16.5

SIDES

Buttered green beans & toasted almonds £4

Cauliflower cheese £4

DESSERTS

Bramley apple compote, honey & oat crumble, stem ginger ice cream £8

Tonka crème brulee, white chocolate & pasticcio cookie £8

Sticky toffee pudding, orange butterscotch sauce, vanilla ice cream £7.50

Two cheese selection, fruit chutney & crackers £11

Affogato (vanilla ice cream, espresso shot & 25ml liqueur – Kahlua, Amaretto, Cointreau,

Doorley's dark rum or Cotswolds distillery 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.