



FLY AWAY SUNDAY ROAST

PRE ORDER ONLINE

www.fuzzyduckarmscote.com



THE
FUZZY DUCK
ARMSCOTE

OPENING TIMES:

TUESDAY to SATURDAY
12-3pm & 6-8.30pm

SUNDAY - 12-4pm



FESTIVE DINING MENU

2 courses £24.00 or 3 courses £27.00

BREAD & NIBBLES

Homemade mini milk, oat & malt loaf, caramelised onion & chive butter £1.75

Marinated green olives £3.00

Pork scratchings & apple sauce £3.00

STARTERS

Smoked salmon scotched Cacklebean egg, wilted baby spinach,
Champagne & caviar sauce (£3.50 supplement)

Potted confit duck leg, piccalilli, sourdough toast

Twice baked goats' cheese soufflé, truffled cheese sauce, beetroot salad (v)

Homemade soup of the day, croutons & crème fraiche (v)

MAINS

David Moore 8oz fillet steak, truffle & parmesan fries, grilled flat mushroom & plum tomato,
ale battered onion rings, cracked black pepper sauce (£10.00 supplement)

David Moore butchers roast turkey breast, cranberry & sage stuffing, 'Pigs in blankets',
duck fat roast potatoes, glazed carrots, parsnips & sprouts, red wine gravy

Ale battered British cod fillet & hand cut chips, pea puree & tartare sauce

Pan fried sea bream fillet, red wine risotto, braised shallots, curly kale

Sauteed potato gnocchi, butternut squash, roasted red pepper & sage, toasted almonds (v)

Sides £3.50 each

Truffle & parmesan fries / Buttered greens / Ale battered onion rings

DESSERTS

Traditional Christmas pudding, brandy custard & candied orange

Cotswold Cream liqueur & chocolate 'cheesecake',
chocolate crumb, honeycomb, salted caramel ice cream

2 scoops of ice cream or sorbet & crushed honeycomb

Affogato - Vanilla Ice Cream, shot of espresso & 25ml liqueur
(Choice of Kahlua, Amaretto, Cointreau, Doorley's dark rum, Baileys or Cotswold cream liqueur)

Two warm mini mince pies £1.50

HOT DRINKS

Espresso £2.50
Double Espresso £3.50
Cappuccino £3.95
Latte £3.95
Flat white £3.50
Americano £3.50
Macchiato £3.50

Earl Grey £2.80
English breakfast £2.80
Green tea £2.80
Chamomile £2.80
Peppermint £2.80
Strawberry & Raspberry £2.80

Hot chocolate £3.00



Allergies: we can try and assist with people's requirements, please call us to discuss and we will certainly do our best to help.



DRINKS

COCKTAILS

Pink Duck - Chase Rhubarb & Bramley apple gin, lemon juice, fresh mint & soda **£9.50**

Espresso Martini - Chase Espresso Vodka - Agave Syrup - Nespresso Coffee **£10.00**

Kir Royale - Bollinger - Chambord **£11.00**

Pink Mojito - White Rum - Raspberry - Mint - Soda **£8.00**

WHITE WINES - By the glass



Pinot Grigio, Mirabello,
Italy 2018 (12.5%)

Small £3.50 / Large £6.70
£19.50

Macabeu Chardonnay,
Clos Montblanc, Spain 2018 (13%)

Small £3.80 / Large £7.50
£22.00

Les Eglantines, Sauvignon Blanc,
Loire, France, 2018 (12.5%)

Small £4.90 / Large £9.70
£29.00

WHITE WINES - By the bottle

Picpoul de Pinet, Baron de
Badassiere, France, 2018 (13%)
Bottle £28.00

Viognier, Quara Estate Salta,
Argentina 2018 (13.5%)
£30.00

Sauvignon Blanc Southern Dawn,
Marlborough, New Zealand,
2019 (12.5%)
£32.00

Gavi La Battistina, Italy,
2018 (12.5%)
£34.00

Pazo Rosqueira Albarino,
Rias Baixas, Spain, 2017 (12.5%)
£36.00

Macon Charnay Les-Macon,
Burgundy, France, 2018 (13%)
£37.00

Gewurztraminer,
Cave de Turkheim Tradition,
Alcase, France 2017 (13%)
£39.00

Pouilly Fume, Chateau de Tracy,
Loire Valley France, 2018 (13.5%)
£42.00

Chablis, Domaine de la Motte,
Burgundy, France, 2017 (12.5%)
£44.00

Sauvignon Blanc, Greywacke
Marlborough New Zealand,
2019 (13%)
£49.00

RED WINES - By the glass



Merlot Santa Alba,
Chile, 2018 (13%)

Small £3.50 / Large £6.70
£19.50

Malbec, Quara Estate, Salta,
Argentina 2019 (13.5%)

Small £5.00 / Large £9.80
£29.00

Rioja, Gran Logrado Crianza,
Spain 2015 (13.5%)

Small £6.00 / Large £11.50
£34.00

RED WINES - By the bottle

Shiraz Whistling Duck,
New South Wales,
Australia 2018 (14%)
£24.00

Nero d'Avola Ca' di Ponti,
Sicily, 2017 (14%)
£25.00

Cotes du Rhone, Villages Les
Coteaux, France, 2017 (13.5%)
£30.00

Negroamaro A Mano,
Puglia, Italy 2017 (14%)
£33.00

Pinot Noir, Falconhead, Hawkes
Bay, New Zealand 2013 (13.5%)
£38.00

Fleurie La Reine de
L'Larenite France, 2018 (13%)
£43.00

Malbec Algodon, San Rafael,
Mendoza, Argentina 2015 (14%)
£47.00

Priorat, Clos del Mas,
Spain, 2016 (14.5%)
£49.00

Chateau Cruzeau Saint Emilion
Grand Cru, Bordeaux,
France 2015 (13%)
£65.00

Chateauneuf-du-Pape
France 2016 (15%)
£70.00

ROSÉ - By the glass



Pinot Grigio Rosé Mirabello,
Italy, 2018 (12%)

Small £3.65 / Large £7.20
£20.00

Casa Santiago Rose,
Chile, 2018 (13.5%)

Small £4.65 / Large £9.00
£25.00

ROSÉ - By the bottle

Chateau de L'aumerade, Provence,
France, 2018 (13%)
£39.00

SPARKLING AND CHAMPAGNE

Favola Prosecco extra dry,
Italy 20cl (11%)
£9.50

Lunetta Baby Spumante Rosé,
Italy 20cl (11.5%)
£9.50

Favola Prosecco extra dry,
Italy, 75cl (11.5%)
£29.00

Lunetta Spumante Rosé,
Italy 75cl (11.5%)
£29.00

Bride Valley Brut Reserve,
Dorset, England (12%)
£49.00

Bollinger Special Cuvee, N.V.
Champagne, France (12%)
glass £11.00 / £64.00

Veuve Clicquot Yellow Label
Champagne, France (12%)
£69.00

Bollinger Rosé, Champagne,
France (12%)
£90.00

Veuve Clicquot Rosé Champagne,
France (12.5%)
£95.00

Dom Perignon Champagne
France, 2003 (12%)
£140.00



House Wines

Small = 125ml / Large = 250ml per glass