

PLUMPY DUCK

WE LOOK AFTER OUR TEAM, BECAUSE THEY LOOK AFTER YOU:



- We're a Real Living Wage Employer, meaning our hourly rates are more than the required national minimum wage, and reflect the true cost of living.
- 10% of our net profits are shared with every employee who's been with us 12+ months. The amount is based on hours worked, not salary, to make it fair.
 - Should you choose to leave a tip, through card, cash or TiPJAR, 100% of it will be allocated to the team in this venue, and is shared out through a system controlled by a team representative.

NIBBLES

Warm Bread *(v, vea)* £6.00

Extra virgin olive oil, balsamic vinegar

Marinated Olives and Feta Cheese *(v, gf)* £6.00

STARTERS

Paprika Roast Pepper and Tomato Broth *(v, gfa)* £6.25

Sour cream, herb croutons, basil oil

Crispy Chicken £7.75

Sweet chilli, soy and garlic glaze, Asian salad

Char-grilled Chermoula Spiced Corn on the Cob *(ve, gfa)* £6.75

Coriander yoghurt dip

Freekeh Salad *(v, veg)* £6.45

Sumac roast carrot, cracked green wheat, crumbled feta, pomegranate molasses, toasted seeds

Mozzarella Arancini Balls *(v)* £6.85

Herb crumb, spicy tomato ragu, balsamic rocket salad

Pan Seared Scallops £12.00

Stornoway black pudding, parsnip purée, pancetta crumble

Confit Duck Spring Roll £8.45

Ginger and lime, hoisin sauce

BURGERS

Brioche bun, crisp lettuce, tomato, house sauce and fries

Prime 6oz Beef Patty £14.00

Crisp Crumbed Chicken £13.00

Beyond Meat Burger *(ve)* £14.00

Veganise, slaw, spicy mayo

Add Toppings £1.75

Bacon | Haggis | Cheese | Onion Rings | Jalapenos

GRILL

Steak Diane *(gfa)* £24.00

6oz flat iron steak, flambéed brandy, mushroom, shallot and mustard cream, fries and watercress salad

Chargrilled Scotch 10oz Rib-eye Steak *(gfa)* £32.00

Roast tomato, Portobello mushroom, hand cut chips, peppercorn sauce, watercress salad

MAINS

Traditional Steak Pie £16.00

Roast winter roots, creamy mash or hand cut chips

Beer Battered Fish and Chips £15.50

Sustainable haddock, hand cut chips, mushy peas and tartare

Sizzling Fajitas *(v, vea)*

Flour tortilla, sour cream, cheddar, smashed avocado, salsa

Chicken £16.00

Vegetable £14.00

Vegan £14.00

Harissa Glazed Chicken £15.00

Giant cous cous, sautéed spinach, harissa sauce

Roast Duck Breast *(gf)* £21.00

Confit leg sausage roll, dauphinoise potato, tender stem broccoli, redcurrant and port jus

Katsu Curry

Aromatic sauce, fragrant rice, chard pak choi

Crispy Katsu Chicken £15.50

Stir Fry Vegetables *(v, gfa)* £13.50

Pan Roasted Hake *(gfa)* £18.00

Parsley crumb, roast pepper, chorizo and potato casserole, sage crisp

Wild Mushroom Gnocchi *(v)* £15.00

Tarragon, parmesan, rocket and truffle oil

Lemon and Thyme Roasted Chicken *(gf)* £17.50

Creamy mash, glazed roots, peppercorn cream

Slow Braised Feather Blade of Beef *(gf)* £18.00

Horserraddish mashed potato, buttered savoy cabbage, parsnip crisp, madeira sauce

Mac and Cheese *(va, gfa)* £11.00

3 cheese cream, Mull cheddar and parsley crumble, garlic ciabatta

SIDES

House Fries *(ve)* £4.00

Seasoned Fries *(v)* £4.50

Cajun spice | Parmesan truffle | Salt and pepper chilli

Sweet Potato, Sauteed Garlic *(ve)* £4.50

Roasted Honey Parsnip and Carrots *(v)* £4.00

Battered Onion Rings *(ve)* £4.50

Buttered Mash *(v)* £5.00

Baby Mac and Cheese *(v)* £5.00

Garlic Bread £4.00

Garlic Bread with Cheese £4.85

DESSERTS



Vanilla Panna Cotta <i>(v)</i> Mulled wine fruits, honey nut granola	£7.25
Sticky Toffee Pudding <i>(v)</i> Ice cream	£7.45
Trio of Vegan Ice Cream <i>(ve, gf)</i>	£6.50
Trio of Ice Cream <i>(ve, gf)</i>	£7.00
Hot Fudge Sundae <i>(v, vea, gfa)</i> Chocolate fudge bites, vanilla ice cream, chocolate sauce	£8.00
Mini Mess Pavlova <i>(v, gfa)</i> Berry compote, Chantilly cream, vanilla ice cream	£4.00
Apple Ginger Winter Berry Crumble <i>(v)</i> Crème anglaise	£7.50
Scottish Artisan Cheeses Plum and apple chutney, oatcakes and grapes, ask one of the team for todays selection	£10.00