THE DOZING DUCK

The warmest of welcomes to our gastropub,
The Dozing Duck.

Discover dishes thoughtfully crafted from high quality British ingredients, locally sourced where possible.

Enjoy reimagined pub classics, ***nostalgic flavours*** and ***bold new creations.***

Ready to celebrate good food with us?
Come on in.

Sample Menu

Adults need around 2000 kcal a day.

V - No meat or fish | GF - Ask for gluten free | VE - Ask for vegan
Please note that some of our meat/fish dishes may contain bones.

IMPORTANT ALLERGEN INFORMATION

Use the QR code to access important allergy information and to select suitable dishes for your specific food allergy or intolerance. It is your responsibility to ensure that dishes are suitable based on the information provided on the portal. Menu descriptions may not include all ingredients.

SANDWICHES
Served from *12 noon - 5pm*

All sandwiches are served with crisps and dressed salad.

Add crispy fries **V GF VE** *720 kcal*

SANDWICHES

Served on your choice of thick sliced white or granary bread.

Tuna, red onion and cucumber
Tuna mayonnaise, freshly sliced red onion and cucumber. *776 kcal*
Ask for Tuna, red onion and cucumber made gluten free **GF** *656 kcal*

Tickler Cheddar and heirloom tomato V
Aged Tickler Cheddar and juicy heirloom tomato. *823 kcal*
Ask for Tickler Cheddar and heirloom tomato made gluten free **GF** *703 kcal*
Ask for Cheese and heirloom tomato made vegan **VE** *678 kcal*

Crispy fish goujons
Battered fish goujons with butterhead lettuce, Bloody Mary relish and tartare sauce. *1140 kcal*

TOASTED SANDWICHES
Served from *12 noon - 5pm*

Served on your choice of thick sliced white or granary bread.

Cheese and red onion V
Aged Tickler Cheddar and creamy Red Leicester, sliced red onion and sweet and sticky pickle. *856 kcal*
Ask for Cheese and red onion made gluten free **GF** *736 kcal*
Ask for Cheese and red onion made vegan **VE** *712 kcal*

Ham and cheese
Pulled ham hock, aged Tickler Cheddar and creamy Red Leicester, topped with sweet and sticky pickle. *958 kcal*
Ask for Ham and cheese made gluten free **GF** *868 kcal*
Ask for Cheese and pickle made vegan **VE** *701 kcal*

Chimichurri steak
Medium rare minute steak, sweet and sticky pickle, and rocket and watercress drizzled with tangy chimichurri on toasted bread. *1199 kcal*

SMALL PLATES

Mixed olives V *85 kcal*
Ask for Mixed olives made gluten free **GF** *or vegan* **VE** *85 kcal*

Handmade pork crackling *871 kcal*
Ask for Handmade pork crackling made gluten free **GF** *871 kcal*

Warm flatbread with balsamic vinegar and olive oil V *729 kcal*
Ask for Warm flatbread with balsamic vinegar and olive oil made vegan **VE** *729 kcal*

Warm roasted garlic flatbread V *531 kcal*

FROM THE DELI

Handmade sausage roll
Flaky handmade sausage roll, served with chutney and crispy shredded salad. *844 kcal*

Melton Mowbray pork pie
Melton Mowbray pork pie, served with brown sauce and crispy shredded salad. *598 kcal*

Baked Camembert to share V
Deliciously gooey, garlicky baked Camembert, served with garlic flatbread, celery, cornichons, apple, roasted cauliflower and baby tomatoes for dipping. *1669 kcal*

Ploughman's sharing stand
A ploughman's sharing stand, with Red Leicester, Colston Bassett stilton, Melton Mowbray pork pie, handmade sausage roll, homemade black pudding Scotch egg, Wiltshire ham, pickled onions, chutney, sliced Granny Smith apple, crunchy salad, crusty bread and Netherend Farm butter. *2539 kcal*
Ideal for two people to share

STARTERS

Soup of the day V
Please see our Specials board for today's soup of the day.
Ask for Soup of the day made gluten free **GF**
Ask for Soup of the day made vegan **VE**

Black pudding Scotch egg
Homemade Bury black pudding runny Scotch egg, served with shredded salad and brown sauce. *404 kcal*

Crispy chicken wings
Crispy, lightly spiced chicken wings, served with a lemon and toasted spice aioli. *759 kcal*

Beetroot falafel with red pepper and jalapeño hummus V
Crispy beetroot falafel, served with red pepper and jalapeño hummus, rocket and warm olive oil flatbread. *430 kcal*
Ask for Beetroot falafel with red pepper and jalapeño hummus made vegan **VE** *430 kcal*

Prawn cocktail sundae
Juicy Norwegian and tiger prawn cocktail, tempura prawn, crisp lettuce, Bloody Mary mayonnaise and a cucumber sandwich, served with fresh lime. *809 kcal*
Ask for Prawn cocktail sundae made gluten free **GF** *537 kcal*
Served without tempura prawn

Halloumi loaded fries V
Halloumi fries, creamy baba ganoush, lightly pickled red onion, mint yoghurt and pomegranate, dusted with ras el hanout. *645 kcal*
Ask for Halloumi loaded fries made gluten free **GF** *640 kcal*

Crispy fried mushrooms V
A flavour explosion: herb tempura battered oyster and enoki mushrooms, toasted pine kernels, pumpkin seeds and herbs. Served with roasted garlic mayonnaise. *603 kcal*
Ask for Crispy fried mushrooms made vegan **VE** *433 kcal*
Served with tomato and red pepper relish

Adults need around 2000 kcal a day.

DOZING DUCK
PUB CLASSICS

Ham, egg and chips with a twist
A timeless classic, reimagined. Molasses glazed ham hock, chunky chips and a panko breadcrumb fried free-range egg, served with a pea purée and brown sauce. *2418 kcal*

Gastropub burger
Two flash griddled burger patties, cheese, crispy bacon, tangy relish, sliced heirloom tomato, smoky cucumber and butterhead lettuce in a brioche bun. Served with crispy fries and lightly dressed 'slaw. *1625 kcal*
***Swap to vegetarian burger patty* V** *1251 kcal*
***Ask for Gastropub burger made vegan* VE** *1495 kcal*
A vegan burger patty, vegan cheese, vegan bacon, tangy relish, sliced heirloom tomato, smoky cucumber and butterhead lettuce in a vegan brioche bun. Served with crispy fries.

Welbeck ale battered fish and chips
Welbeck Abbey Brewery ale battered haddock fillet, served with crispy chunky chips, mushy peas, tartare sauce and chip shop curry sauce. *1446 kcal*
***Ask for Beer battered fish and chips made gluten free* GF** *1853 kcal*
Served without mushy peas and chip shop curry sauce

Salmon and herb fishcakes
Salmon fishcakes with fines herbes, gherkins and capers, freshly made daily. Served with lemon and dill beurre blanc, wilted greens and a dressed leaf salad. *644 kcal*

Underwood's sausage and mash
Grilled Underwood's sausages, silky mashed potato and crispy onions, drenched in a rich gravy. *1518 kcal*
***Swap to vegetarian sausages* V** *1500 kcal*
***Ask for Sausage and mash made vegan* VE** *903kcal*

Root vegetable and lentil cottage pie V
A hearty root vegetable and lentil cottage pie with a creamy sweet potato topping. Served with buttered greens. *663 kcal*
***Ask for Root vegetable and lentil cottage pie made vegan* VE** *637 kcal*

Pulled lamb shepherd's pie
Meltingly tender four-hour cooked lamb shoulder topped with creamy mashed potato, served with buttered greens. *790 kcal*
***Ask for Pulled lamb shepherd's pie made gluten free* GF** *790 kcal*

Truffle ravioli V
Ravioli with truffle, soft and buttery Stracchino cheese and artichoke and mushroom fricassée. Topped with cep mushroom sauce. *900 kcal*

Peak District grass-fed rump steak
Dry aged Peak District, grass-fed 10oz rump steak, served with crispy fries, caramelised garlic, heirloom tomato, crispy mushrooms and a chimichurri coated watercress and rocket salad. *1581 kcal*
Ask for Peak District grass-fed rump steak made gluten free **GF** *1268 kcal*
Served without crispy mushrooms.

Add a sauce
Brandy and peppercorn sauce *150 kcal* | **Red wine sauce GF** *7 kcal*
Béarnaise sauce *175 kcal*

Signature salad V
Vibrant, fresh and flavourful. Lightly dressed torn butterhead lettuce, rocket, grilled artichokes, grilled peppers, avocado, toasted pumpkin seeds, green olives, baby tomatoes, cucumber, roasted butternut squash, roasted cauliflower, turmeric potatoes, halloumi and pomegranate seeds. *913 kcal*
Ask for Signature salad made vegan **VE** *659 kcal*
Served without halloumi

SIDES

Warm roasted garlic flatbread V *531 kcal*

Wilted greens V *108 kcal*
Ask for Wilted greens made gluten free **GF** *108 kcal*
Ask for Wilted greens made vegan **VE** *52 kcal*

Buttered new potatoes V *650 kcal*
Ask for New potatoes made vegan **VE** *650 kcal*

Onion rings V *595 kcal*

Crispy fries V *720 kcal*
Ask for Crispy fries made gluten free **GF** *or vegan* **VE** *720 kcal*

Braised red cabbage V *103 kcal*
Ask for Braised red cabbage made gluten free **GF** *or vegan* **VE** *103 kcal*

Sweet potato fries V *508 kcal*
Ask for Sweet potato fries made gluten free **GF** *or vegan* **VE** *508 kcal*

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PUDDINGS

Chocolate mousse V
A rich and intense chocolate mousse, infused with espresso and topped with fresh raspberries. *480 kcal*

Bramley apple crumble V
Sweet and juicy Bramley apple compote with a buttery cinnamon crumble topping, served with custard. *623 kcal*

Sticky toffee pudding V
An oldie but a goldie - sticky, sweet and syrupy, drenched with sticky toffee sauce and served with vanilla ice cream. *682 kcal*

Cheese plate V
A selection of British cheeses, served with chutney, celery and crackers. *877 kcal*

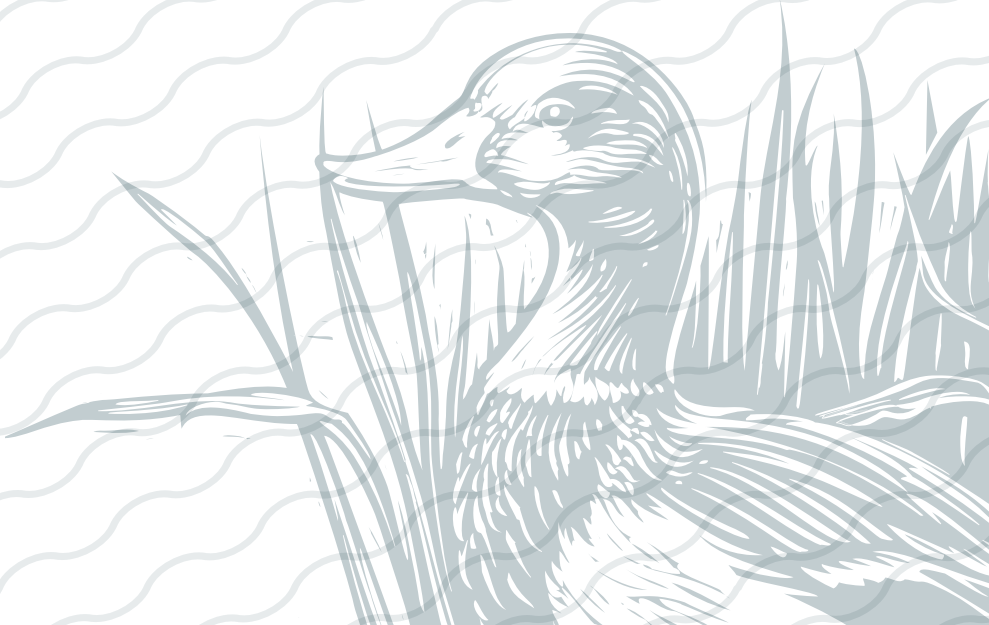
Oreo sundae V
Vanilla ice cream, Oreos, Oreo crumb, lashings of chocolate sauce and fresh cream, topped with Oreos. *965 kcal*

Raspberry ripple crunch sundae V
Raspberry ripple ice cream, crumbled meringue, raspberry coulis, fresh raspberries and fresh cream, topped with dried raspberries. *772 kcal*

White chocolate and raspberry roulade V
A swirl of soft meringue and fluffy sponge with white chocolate and fresh raspberries. *536 kcal*
Ask for White chocolate and raspberry roulade made gluten free **GF** *536 kcal*

Ice Cream Selection
1 scoop | 2 scoop | 3 scoop
Choose from:
Vanilla V *202 kcal* | **Strawberry V** *192 kcal* | **Chocolate V** *228 kcal*

Vegan chocolate fudge cake VE
A warm vegan chocolate fudge cake, served with creamy vegan vanilla ice cream. *718 kcal*

Vegan Ice Cream or Sorbet
1 scoop | 2 scoop | 3 scoop
Choose from:
Vegan salted caramel ice cream GF VE *142 kcal*
Vegan vanilla ice cream VE *182 kcal*
Vegan chocolate orange ice cream GF VE *151 kcal*
Vegan blackcurrant sorbet GF VE *79 kcal*
Vegan mango sorbet GF VE *114 kcal*
Ask for Vegan Ice Cream or Sorbet made gluten free **GF**

Bury Black Pudding
Bury
Colston Basset Cheese
Nottinghamshire
Underwood's Pork Sausage
Chesterfield, Derbyshire
Welbeck Ale
Welbeck Abbey Brewery,
Nottinghamshire
Melton Mowbray Pork Pie
Melton Mowbray, Leicester
Salmon
Hope Seafoods, Norfolk
Hog Roast Sausage Roll
Coopers Gourmet Foods,
Telford, Shropshire
All Stokes Produce
Rendlesham Hall, Suffolk
Netherend Butter
Netherend Farm, Woodside,
Woolaston, Lydeny, Gloucestershire
Wiltshire Ham
Calne, Wiltshire
Tickler Cheddar
Taw Valley, Devon
Doom Bar
Rock, Cornwall