S T A R T E R S

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 6.95

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

Crispy chicken wings 9.50

Crispy, lightly spiced chicken wings, served with a lemon and toasted spice aioli. **759 kcal** Ask for Crispy chicken wings made gluten free GF 545 kcal

Prawn cocktail sundae 9.95

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 9.95

Halloumi fries, creamy baba ganoush, lightly pickled red onion, mint yoghurt and pomegranate, dusted with ras el hanout. **585** kcal Ask for Halloumi loaded fries made gluten free **GF** 573 kcal

Beetroot falafel with red pepper and jalapeño hummus V 7.50

Crispy beetroot falafel, served with red pepper and jalapeño hummus, rocket and warm olive oil flatbread. **430** kcal Ask for Beetroot falafel with hummus made gluten free GF 338 kcal Ask for Beetroot falafel with red pepper and jalapeño hummus made vegan VE 430 kcal

Adults need around 2000 kcal a day.

V - No meat of 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.

DOZING DUCK SUNDAY ROAST ^{1 COURSE} ^{2 COURSE} ^{2 COURSE} ^{3 COURSE} ^{2 SURSE} ^{2 SURSE} ^{2 SURSE} ^{2 SURSE}

Choose any starter or dessert from this menu. Cheese plate supplement 3.50*

Our signature Sunday roasts are served with Yorkshire puddings, duck fat roast potatoes, roasted carrots, mélange of steamed vegetables and lots of gravy.

Choose from:

Grass-fed roast beef

Rump of grass-fed, Peak District dry aged beef, cooked pink and served with horseradish cream. 1300 kcal Ask for Grass-fed roast beef made gluten free GF 1044 kcal Served without Yorkshire pudding.

Free-range roast pork

Roast Packington free-range pork loin and crispy crackling, served with pork and sage stuffing and apple sauce. **1495** kcal Ask for Free-range roast pork made gluten free GF 1107 kcal Served without Yorkshire pudding and stuffing.

Free-range roast chicken

Packington free-range chicken, roasted with lemon, thyme and garlic. Served with pork and sage stuffing and bread sauce. **1428 kcal** Ask for Free-range roast chicken made gluten free GF 998 kcal Served without Yorkshire pudding, stuffing and bread sauce.

Alternatively choose our vegetarian roast below:

Maple glazed celeriac V

Slow roast maple glazed celeriac, tempura onion rings and apple sauce. Served with olive oil roast potatoes, mélange of steamed vegetables and a wild mushroom and herb gravy. **567 kcal** Ask for Maple glazed celeriac made gluten free GF 567 kcal Ask for Maple glazed celeriac made vegan VE 567 kcal

SIDES

Warm roasted garlic flatbread V 531 kcal 9.95

Tickler and Red Leicester cauliflower cheese V 367 kcal 5.25

Onion rings V 595 kcal 5.50

Crispy fries V 720 kcal 4.95 Ask for Crispy fries made gluten free GF 720 kcal Ask for Crispy fries made vegan VE 720 kcal Braised red cabbage ∨ 103 kcal 4.95 Ask for Braised red cabbage made gluten free GF 103 kcal Ask for Braised red cabbage made vegan VE 103 kcal

Sweet potato fries V 508 kcal 5.95

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

SUNDAY PUDDINGS

Chocolate mousse V 8.50

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

Bramley apple crumble V 8.50

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

Sticky toffee pudding V 8.50

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 12.95*

A selection of British cheeses, served with chutney, celery and water biscuits. **877 kcal** Ask for Cheese plate made gluten free GF 805 kcal *3.50 supplement for Sunday Roast offer

Raspberry ripple crunch sundae V 8.50

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

Gluten free white chocolate and raspberry roulade V GF 8.50

A swirl of soft meringue and fluffy gluten free sponge with white chocolate and fresh raspberries. **536** *kcal*

Ice Cream Selection

1 scoop 3.95 | 2 scoop 5.50 | 3 scoop 6.95

Choose from: Vanilla V 202 kcal Strawberry V 192 kcal Chocolate V 228 kcal

Vegan chocolate fudge cake VE 8.50 A warm vegan chocolate fudge cake, served with creamy vegan vanilla ice cream. 718 kcal

> Vegan Ice Cream or Sorbet 1 scoop 3.95 | 2 scoop 5.50 | 3 scoop 6.95 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

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