

Spring at The Fuzzy Duck

We only serve the very best - dry-aged British beef & steaks from our butchers. Our fish is chosen for its quality and sustainability from our Cornish fish monger. We use local Charingworth Eggs, Warwickshire Lamb and freshly make our Bread and Ice-Creams daily. We use as much British fruit & vegetables in season as we can lay our hands on.

For the table

Homemade mini honey & oat milk loaf with caramelised onion & pork crackling butter £1

Marinated mixed olives £3

To start

Spinach & cheddar tart, poached Charingworth egg, hollandaise sauce (v) £7.5

Rabbit leg ravioli, creamed peas, bacon & parsley, white truffle oil £7.5

Confit chicken and smoked ham hock terrine, chicory jam, toasted sourdough £7

Goat's cheese & Cotswold beetroot salad, apple pickle & puree, walnut crunch (v) £7

Home cured salmon, natural yoghurt, cucumber, bitter orange puree £6.5

Pan fried scallops, black pudding, 'onion family', beef jus £10

Land & Sea

Aubrey Allen Aged 8oz rib eye steak, peppercorn sauce, roast mushroom & plum tomato, skin on hand cut chips £22.50

Lighthorne lamb rump, potato terrine, roast cauliflower & caramelised purée, hazelnut, black olive, red wine jus £19

'Quack and Carrots', slow roast duck leg, duck fat carrots, parsley creamed potatoes, confit garlic, pomegranate molasses jus £17

Sea bream fillet, broccoli, chorizo & white beans, creamed shellfish sauce £17.5

Ale battered British coastal fish, skin on hand cut chips, pea puree, boiled egg & spring onion tartare sauce £15

Creamed mushroom, leek, parmesan & asparagus 'puff pastry pie' (v) £13

Sides – £3 Each

Skin on hand cut chips / beer battered onion petals / buttered curly kale / honey glazed carrots / mixed leaf salad

To finish

Dark chocolate fondant, pistachio ice cream, white chocolate sauce £7.5

Warm treacle & malt bran tart, vanilla ice cream, orange butterscotch £7

Classic crème brulee, shortbread, seasonal sorbet £7

Affogato, Vanilla Ice Cream, espresso & 25ml's of kahlua, amaretto, cointreau, Doorley's dark rum or baileys £7

Homemade ice cream & sorbets, crushed honeycomb (Daily changing selection) £4.5 2 scoops/£5.5 3 scoops

Three local & British cheeses, onion seed chutney, truffle honey walnuts, water wafers £9

Wine of the month

Try a glass or bottle of our delicious -

Viognier, Cuvee de Brieu, France 2014

A light & aromatic white wine, with notes of peach and honey acacia (13%)

125ml **£4.74** 175ml **£6.65** 250ml **£9.5** 500ml **£19** Btl **£26**