



THE  
**FUZZY DUCK**  
ARMSCOTE

---

A LA CARTE MENU

---

**FOR THE TABLE**

- Homemade mini honey & oat milk loaf with caramelised onion & pork crackling butter . . . . . **£1.50**  
Marinated green olives . . . . . **£3.00**

**TO START**

- Lobster & crab Thermidor tart, avocado puree & green salad . . . . . **£9.50**  
Scotched duck egg, creamed peas, lettuce, smoked bacon & parsley . . . . . **£8.00**  
Roasted beetroot, goats cheese, walnuts, aged balsamic vinegar (v) . . . . . **£7.50**  
'Pate on toast', chicken liver pate, crisp confit chicken wing, sourdough, pickle relish . . . . . **£7.00**  
Smoked cheddar, chive & spring onion risotto, white truffle oil (v) . . . . . **£7.00 small/£13.00 large**  
Fuzzy Duck superfood salad (v) . . . . . **£7.00 small/£13.00 large**  
*(Watercress, beetroot, avocado, edamame beans, grapes, green apple, radish, nuts & seeds, quinoa, rapeseed oil)*

**THE MAIN EVENT**

- 8oz dry aged Todenham Manor Farm sirloin steak, truffle & parmesan hand cut chips, Portobello mushrooms & baby spinach, café de Paris hollandaise sauce. . . . . **£27.00**  
Pan fried sea bass fillet, Cornish crab cake, kohlrabi, choi sum, tahini, soy dressing. . . . . **£18.50**  
Roast Lighthorne lamb rump & panko bread crumbed breast, dauphinoise potatoes, peas, beans & mint, confit cherry tomatoes. . . . . **£20.00**  
Free range chicken breast Kiev, warm potato salad, sweetcorn. . . . . **£17.50**  
Ale battered British line caught cod & hand cut chips, mushy peas & tartare sauce . . . . . **£16.50**  
Orzo pasta, roast red peppers, spinach, black olives, pesto (v) . . . . . **£13.50**

**SIDES (V)**

- Hand cut skin on chips / Beer battered onion rings / Truffle & parmesan skinny fries  
Superfood salad / Broccoli & almonds / Spring greens . . . . . **£3.00**

**TO FINISH**

- Fuzzy Duck Knickerbocker Glory (v) . . . . . **£7.50**  
*(Poached pineapple, mango, passionfruit, coconut sorbet & vanilla ice cream, whipped Cotteswold Dairy double cream & toasted coconut)*  
Chocolate éclair, chocolate cream, dulce de leche, coffee ice cream (v) . . . . . **£7.00**  
Lemon curd & meringue tart, pistachio, crème fraiche ice cream (v) . . . . . **£7.00**  
Today's cheese selection, house chutney, biscuits. . . . . 3 choice **£7.50**/5 choice **£9.00**  
Affogato (Vanilla Ice Cream, shot of espresso & 25ml liqueur)  
Choice of Kahlua, Amaretto, Cointreau, Doorley's dark rum, Baileys, Cotswold cream liqueur . . . . . **£7.00**  
Homemade ice cream & sorbets, crushed honeycomb. . . . . 2 scoops **£4.50**/3 scoops **£5.50**

**WINE OF THE MONTH**

*Try a glass or bottle of our delicious -*

Shiraz Whistling Duck, New South Wales, Australia (14%) 2015  
125ml **£3.75** 175ml **£5.65** 250ml **£7.50** 500ml **£18.00** Btl **£24.50**

*We accommodate, to the best of our ability; all guests with food intolerances and allergies. However, we are unable to guarantee that dishes will be completely allergen-free. Please ask us for our allergens book and we can advise. VAT is included however a service charge is not added and gratuity is entirely at your discretion.*