

## Sample Sunday Menu

Soup of the day; leek and potato, country bread	£5.00
Roast octopus, chorizo, capers, potato, basil aioli	£8.50
The Duck's festive scotch quail's eggs, Christmas mayonnaise	£7.00
Pan-fried herring roes, wild mushrooms, horseradish, granary toast	£7.00
Smoked haddock kedgeree, soft boiled egg, coriander and coconut	£8.00
Rosary ash goat's cheese, marinated beetroot salad, sherry vinegar, toasted seeds	£8.50
Simon Letzer's confit smoked salmon, potato, onion, caviar	£9.00
Peppered carpaccio of local beef, pickled vegetables, horseradish, Norfolk Dapple	£9.00
Monkfish cheeks, mussels, yellow curry, coconut, coriander	£8.50
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Roast sirloin of dry-aged Norfolk beef, duck-fat roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy	£16.00
Slow-roasted shoulder of Norfolk pork, apple and vanilla purée, duck-fat roast potatoes, Yorkshire pudding, seasonal vegetables, cider gravy	£14.00
Pan-roast skate wing, Brancaster cockles, mussels brown shrimp, caper butter, potato beignet	£20.00
Wild mushroom and truffle risotto, parmesan, hazelnut and rosemary	£9.00/£13.00
Butter-poached fillet of hake, Jerusalem artichoke and vanilla puree, pancetta	£20.00
Elgood's beer battered haddock, hand cut chips, mushy peas, tartare sauce	£9.50/£13.50
Ballotine of local partridge, pancetta, porridge risotto, Partridge jus noisette	£18.00
Poach-roast breast of free range Norfolk chicken, rosemary baked potatoes, salt baked celeriac, jus noisette	£17.00

'NORFOLK TABLE – One County, Twenty Chefs'  
the amazing book, featuring The Duck Inn, available here for £19.95