

# THE DUCANE DU JOUR



**CREAM OF LEEK, POTATO AND ROQUETTE SOUP, CROUTONS AND LOCALLY BAKED BREAD**

**A COMBINATION OF CURED AND SMOKED SCOTTISH SALMON WITH HERBS, CRÈME FRAICHE, TOSSED LEAF SALAD AND GRANARY BREAD**

**THREE CHEESE TART, BALSAMIC AND HERB OIL DRESSING, ROQUETTE SALAD.**

**PAN FRIED PIGEON BREAST, RED ONION AND CRANBERRY JAM, RED WINE SYRUP AND RASPBERRIES.**

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**SLOW BRAISED LOCALLY REARED BEEF, MUSHROOM AND BARLEY TOPPED WITH A SAVOURY SCONE COBBLER, ROASTED BABY NEW POTATOES, MEDLEY OF VEGETABLES.**

**SEA AND SHELLFISH THERMIDOR RICH PIQUANT CHEDDAR CHEESE SAUCE, BREADCRUMB CRUST, NEW POTATOES AND A MEDLEY OF VEGETABLES.**

(EXPECT TO FIND COD, SALMON, PRAWNS, MUSSELS, SHRIMPS AND HADDOCK)

**PAN FRIED BREAST OF CHICKEN WITH SAUTÉED WILD MUSHROOMS, POTATO PANCAKE, CREAMED MADEIRA SAUCE.**

**POLLOCK FILLET, WRAPPED IN PARMA HAM, CRUSHED NEW POTATOES AND SPINACH, GARLIC, CRAYFISH TAIL BUTTER.**

**A CREAMED HERB RISOTTO OF ROASTED VEGETABLES AND ARTICHOKE, PARMESAN TUILLE AND A HERB DRESSING.**

**PAN FRIED FILLET OF SEA BREAM CRUSHED NEW POTATOES, SPRING GREENS, CHOWDER OF ROPE GROWN MUSSELS AND HERBS.**

**PAN FRIED LOCAL LAMBS LIVER, SMOKED BACK BACON, CARAMELISED BABY ONIONS, RED WINE AND SAGE REDUCTION, HERB MASH, WINTER CABBAGE.**

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**A SELECTION OF LOCALLY CHURNED ICE CREAMS AND SORBET WITH PINEAPPLE SALSA AND FRUIT COULIS**

**CREAMY RICE PUDDINGS WITH MIXED SPICES, TIPTREE STRAWBERRY JAM,**

**VANILLA PANNA COTTA, PASSION FRUIT COULIS AND RASPBERRY SORBET.**

**OUR CINNAMON DOUGHNUTS, MAPLE ICE CREAM, TOFFEE SAUCE, AND CHANTILLY CREAM.**

Du Jour menu priced at £15.50 for three courses or £12.50 for two courses. Tables over 15 are subject to a 10% service charge. All our dishes may contain traces of nuts please advise us of any intolerances. Half portions for children from the Du Jour Menu are available at £6.50. Gratuities are left to your discretion and are shared equally between the staff working on that shift.