



To Kick Off With

..... starters



the mixbury
charcuterie board 8
..... 15
with house pickled vegetables
& homemade chutney



heirloom tomatoes 6.5
with burrata cheese, basil pesto & rocket leaves



english wood pigeon breast 8
with plum purée, roasted plums, kohlrabi
spaghetti



cornish crab cake 7
with lime mayonnaise & a fragrant
thai salad



medallions of pork loin 8
with vanilla parsnip purée, parsnip &
apple crisps



homemade rabbit ravioli 8
with a shellfish broth





soup of the day 6
served with a selection of bread
& butter on the side




The Main Event

..... mains

 the famous md fish stew 20
with garlic bread, aioli

 chicken breast 20
with mushroom purée, sautéed wild mushrooms & mushroom carpaccio

 roasted duck breast 23
with an artichoke & tamarind puree & string beans


FROM OUR VERY OWN salt ageing chamber





we are the only restaurant in the country with our own salt ageing chamber... the chamber's cold, moving air and himalayan salt wall draws moisture from the beef to give it a unique, intense, powerhouse flavour - making our steaks very special!


8oz ribeye 28 10oz rump 25 10oz sirloin 30

- all steaks are 21 day aged & served with hand cut fries -
add a sauce - stilton, béarnaise or peppercorn 1.50

 spiced roasted butternut squash 14
with toasted pearl barley & rocket leaves

 local rack of lamb 26
with lamb belly terrine, scorched spring onions & potato dauphine

 pan seared halibut 25
with cauliflower florets, cauliflower purée & tabbouleh couscous

 beetroot tagliatelle 14
with beetroot puree, baby beetroot, pickled golden beetroot & parmesan cheese

dress it up £4

hispi cabbage & bacon
seasonal veg
mixed leaf salad



spuds new
tomato & onion salad
fries skinny cut

The Duck's Larder

going the extra mile



putting the 'oo' into food!

we concentrate on finding the best and never compromise on quality, so we don't get caught up on everything having to be local, but we do like to keep our eye on the detail, so they'll be plenty on this menu that has been produced or sourced with a whole lot of lovin'.

produced & made in house by our chefs



charcuterie

aged paddock farm ham, coppa, bresola, salami, chorizo, lamb, goat & duck ham – all from our state-of-the-art salt ageing chamber



chutneys & pickled vegetables

amongst others - fennel, carrot, onion, wild mushroom



jams & our own poached fruit

including chilli & apple jam and poached apricots, pears & apples



ricotta cheese

a house speciality, made with raw milk from two local, neighbouring farms



foraged goodies

including walnuts, wild garlic & horseradish

local, specialist & small suppliers we love



local eggs

hen eggs from callow eggs in nearby village preston bissett



butter

from netherend farm, gloucestershire – an 80 year old farming family churning butter by traditional methods



fish

a true family affair based in st ives, celtic fish & game is run by former fisherman Geoff, surrounded by his wife, daughters and niece!



potatoes

carrolls heritage potatoes – pioneering husband and wife team who have made older, heritage varieties back to the table



pork

from paddock farm, oxfordshire – “raising the best animals in the best environment possible”

To Wrap Up With

desserts

passion fruit tart 7
with italian meringue & boozy oranges

lemon & thyme panna cotta 7
with blood orange sorbet & puffed rice

cold chocolate fondant 8
with raspberries

affogato
ice-cream with espresso 4
add a shot of amaretto 3.20

chefs selection of petit fours
with coffee 7
without coffee 5

rietvallei estate 6.25
red muscadel 125ml
typical raisin sweetness & intense
rich flavour

chateau lesparrou 7.50
muscat 125ml
deliciously perfumed with peach,
mango & citrus flavours

taylor's lbv ruby 5.95
port 100ml
very fine & most popular full bodied red
port on the market for good reason!

* ask about our selection of
speciality cocktails too! *



DRAKETAILES
from the bar tender

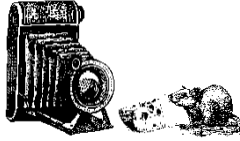
hot drinkies

coffees roasted in house by our lovely
baristas from our own beans

blended & loose teas from specialist tea merchant,
the tea house, covent garden

single espresso 2
double espresso 2.20
latte 2.30
macchiato 2.30
americano 2
flat white 2.30
cappuccino 2.30

english breakfast superior 2.25
sencha premium green tea 2.25
morocco mint 2.25
chamomile 2.25
rooibos organic 2.25
earl grey superior 2.25
masala chai 2.25



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for the love of Cheese

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crackers, chutney, grapes, celery, figs 4

let our lovely team introduce you to the mother of all cheese boards
we champion beautiful english cheeses (of which there are plenty)...our girls know their stuff, so let them share the love and get stocking your board high!

rollright oxfordshire 3

a soft, rich buttery cheese made from the washed rind of cow's milk cheese, inspired by the famous soft cheeses of the Alps

cerney ash gloucestershire 3

smooth, clean and lemony – a traditional french recipe made in a converted cottage in the cotswolds

baron bigod suffolk 3

a brie style cheese with a bloomy-rind made on the country's only raw milk farmhouse

double barrel lincolnshire 3

fourth generation family-run farm famous for lincolnshire poacher. a cross between cheddar & gruyere - matured for 2 years

beauvale nottinghamshire 2.50

a deliciously creamy, soft blue cheese – inspired by gorgonzola dolce – delicate, rich & buttery

quicke's vintage devon 2.50

devon farmed family cheese for 500 years, aged for 24 months – a rich, creamy & savoury cheese, with a lovely mellow caramel note

wigmore berkshire 3.50

a luscious sheep's milk cheese, sweet, floral and lactic, with a semi soft texture

keltic gold cornwall 3

the cider washed rind gives a powerful aroma, & the sweet creamy centre balances the meaty yeasty exterior



please choose as many or as little as you like

