

DUCK & GOOSE

BAR SNACKS

HOUSE FOCACCIA	5
Served with chicken salt whipped butter	
WINGS (GF)*	10
Six seasoned chicken wings in a choice of either Nashville Hot or Lemon Pepper Butter served with herby ranchy mayo dressing & house pickles	
PULLED CHICKEN CROQUETTES	9
Jalepeno & smoked cheese served with Romesco sauce	
RED PEPPER HUMMUS (VG)	6.5
Crispy chickpeas, coriander & paprika served with flatbreads	

SIDES

SHOESTRING FRIES (VG)	5
Seasoned with flakey sea salt	
CHICKEN FAT POTATOES	6
With garlic, rosemary, thyme and rotisserie drippings (can be made vegetarian or GF on request)	
CARAMELISED CHEESY LEEKS (GF)*	7
Poached in chicken stock (can be made vegetarian on request)	
CHARRED BABY GEM CAESAR SALAD	8
(can be made vegetarian or gluten free on request)	
HOUSE GREEN SALAD (VG)(GF)*	5
Served with our house vinaigrette	
WILD MUSHROOM & BEAN RAGOUT (VG)(GF)*	8
With roasted squash, butterbeans and a salsa verde	

ROTISSERIE CHICKEN

(ALL OUR ROTISSERIE CHICKENS COME GLUTEN FREE AS STANDARD)

Slow reared free range, sustainable, high quality white chickens. Brined for 4 hours, slow roasted then basted in rosemary butter
(can be made dairy free on request)

QUARTER.....	9
(includes 1 sauce)	
HALF	17
(includes 2 sauces)	
WHOLE	32
(includes 3 sauces)	

SAUCE

(ALL SAUCES & GRAVY COME GLUTEN FREE AS STANDARD)

HOUSE CHICKEN GRAVY	2.5
SALSA VERDE	2.5
ROASTED HABENERO SALSA (V)	2.5
HERBY RANCHY MAYO DRESSING (v)	2.5

PUD

BURNT BASQUE CHEESECAKE (V)(GF)*	7.5
With crème fraîche & a raspberry compote	

Please order at the bar. Kitchen times vary from day to day.

V=Vegetarian; VG=Vegan; GF*=Gluten Free.

Our potato products are all gluten free but may be cooked in oil containing gluten

Please ask at the bar for details about allergens.

*We will endeavour to meet your allergen requirements
but cannot guarantee any dishes will be 100% allergen free