

THE MUCKY DUCK

AT DRAKEHOLES

SUMMER À LA CARTE

APPETISERS

MARINATED OLIVES^{(GF)(VG)}
3

BLACK PUDDING &
GUINNESS BON BONS
3.50

HOMEMADE BREAD & WHIPPED BUTTER^(M)
3.50

HOMEMADE HUMMUS &
FLATBREAD CRISPS^{(GFO)(VG)}
3.50

STARTERS

CHEFS HOMEMADE SOUP^{(GF)(VGO)(M)}
homemade bread, whipped butter
6.50

LINCOLNSHIRE SAUSAGE
SCOTCH EGG
black pudding, apple, mustard mayonnaise
7.50

YELLISON GOATS CHEESE
BON BONS^(M)
variations of heritage beetroot, wasabi mayonnaise
7.50

WOOD PIGEON BREAST
hazelnut crumble, pigeon leg lollipop, cherries, red wine jus
7.50

DRESSED WHITE CRAB^(GFO)
brioche crouton, mango, pickled cucumber
8

MOORCROFT SMOKED HADDOCK
TARTLET
*truffle rarebit, lemon crème fraîche, pickled walnut
lincolnshire poacher, gazpacho purée*
7.50

MAINS

PLATE OF FREE-RANGE PORK
*slow cooked belly, braised cheek, pulled pork fritter,
fondant potato, crackling, baby leeks, apple purée,
mini toffee apple, red wine jus*
19

BUTTER POACHED LOIN OF COD
*cod scampi, broccoli purée, 'sage & onion hash
brown', broccoli, sea herbs, caper butter sauce*
19

BEEF & ONION
*prime rump of beef, beef ragout & onion tartlet,
chive mashed potato, tenderstem broccoli,
pickled onion, beef & red wine jus*
20

TRIO OF GELSTON LAMB
*loin of lamb, crispy lamb belly,
lamb hotpot compression, courgette, pea purée,
yorkshire feta, lamb jus*
21

ROAST FILLET OF HALIBUT
*potato terrine, halibut scotch egg, fennel, pickled cucumber,
lemongrass & dill sauce*
23

8oz DRY AGED RIBEYE^(GFO)
*triple cooked chips, field mushroom, balsamic roasted
tomato, buttered tenderstem broccoli,
beer battered onion rings*
25

WILD MUSHROOM, BRIE & HAZELNUT
WELLINGTON^(M)
*chive mashed potato, baby leeks, crispy sage leaves,
harrogate blue cheese sauce*
16

SUN-DRIED TOMATO & SPRING ONION
RISOTTO^{(GF)(VGO)(V)}
*roasted broccoli, roquette & wild nettle pesto,
toasted almonds*
15

SIDES & SAUCES

TENDERSTEM BROCCOLI,
TOASTED ALMONDS, PESTO^{(GF)(VG)}
4.50

TRUFFLE &
LINCOLNSHIRE POACHER FRIES^(GF)
5.50

PEPPERCORN & BRANDY
SAUCE^{(GF)(M)}
2.50

SKIN ON FRIES^{(GF)(VG)}
3.50

SEASONAL VEGETABLES^{(GF)(VGO)(M)}
4

HARROGATE BLUE CHEESE
SAUCE^{(GF)(M)}
2.50

HOMEMADE
TRIPLE COOKED CHIPS^{(GF)(VG)}
4

ROQUETTE & WILD NETTLE
PESTO SALAD^{(GF)(VG)}
3.50

GARLIC & CHIVE BUTTER^{(GF)(M)}
2.50



(M) Vegetarian (VO) Vegetarian Option (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option

Please advise your servers of any dietary requirements, intolerances or allergies.

