



The Tufted Duck - Sunday Menu

- Tuesday 21st July 2026 -

STARTERS

- Minestrone soup with saffron orzo, warm seeded roll (v) 487 kcal 7.95
King prawn cocktail, buttered seeded bread (ngcia) 576 kcal 10.95
Chicken, bacon and apricot croquette celeriac and chive slaw 291 kcal 8.95
Collebianco burrata, slow roast heritage tomatoes, pesto, croutes (v) 631 kcal 10.95

NIBBLES

- Gordal olives (vg, ngci) 139 kcal 4.95
Padron peppers, sea salt (vg, ngci) 131 kcal 5.95
Spicy chorizo, honey, red wine (ngci) 617 kcal 6.95
King prawns, garlic butter, puccia bread 349 kcal 8.75
Chicken wings, buffalo hot sauce, ranch dressing (ngci) 689 kcal 7.95
Red pepper and tomato hummus, puccia (vg) 444 kcal 5.95
Crispy squid, sweet chilli 414 kcal 7.95
Halloumi fries, jalapeño mayonnaise (v, ngci) 615 kcal 7.95
Half pint shell on prawns, Marie Rose 315 kcal 6.95
Sharing Antipasto - chorizo Iberico, salami, serrano, burrata, olives, hummus, puccia bread 1033 kcal 18.95

SUNDAY ROAST

- All our roasts are served with duck fat roast potatoes, seasonal vegetables and gravy
Roast beef (served pink), with Yorkshire pudding (ngcia) 1181 kcal 21.95
Half roast chicken, sage and apple stuffing, sausage wrapped in bacon (ngci) 1388 kcal 23.08
Roast porchetta, (slow roasted belly) sage and apple stuffing, apple sauce 1201 kcal 21.95
Mixed roast beef (served pink), porchetta (slow roasted belly), all the trimmings 1420 kcal 23.95
Roast shoulder of lamb, rosemary red wine gravy (ngci) 1469 kcal 26.95
Butternut squash, wild mushroom, chestnut and lentil wellington, roast potatoes, vegetables, gravy (vg) 693 kcal 13.20
Sunday sides - Yorkshire pudding (v) 234 kcal 1.45 - Duck fat roast potatoes (ngci) 232 kcal 3.95 -
Cauliflower cheese (v, ngci) 382 kcal 5.45

MAINS

- Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1292 kcal 17.95
Beer battered fish and chips, mushy peas, tartare sauce (ngci) 1139 kcal 17.95
Sicilian fish stew; Monkfish, king prawns, mussels, hake, saffron aioli, croutes 609 kcal 21.95
Salmon and smoked haddock fishcake, chorizo and chick pea stew, poached egg, saffron aioli (ngci) 854 kcal 14.95
Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (ngci) 1370 kcal 16.95
Pea and mint tortellini, spinach and watercress purée, mint, pickled shallots, broad beans, (vg) 472 kcal 16.95
Roast sweet potato, beluga lentil, puffed rice, harissa chickpea salad, with roasted red peppers (vg) 665 kcal 14.95
Crispy squid, chorizo, heritage tomato, salad, saffron, garlic and lemon aioli 1092 kcal 17.95
Honey and thyme glazed goats cheese, chicory and beetroot salad, tomato hummus, pine nuts (v) 483 kcal 14.95

Salad Toppings - Grilled chicken breast (ngci) *286 kcal* 5.95 - King Prawns (ngci) *232 kcal* 5.45 -
Burrata (ngci) *328 kcal* 5.75 -

SIDES

Puccia Bread, garlic butter (v) 1071 kcal 6.25

Lebanese Fries (vg) 566 kcal 6.45

Fries (vg, ngci) 377 kcal 4.95

Mini Caesar salad 373 kcal 5.75

Pigs in blankets (ngci) 519 kcal 5.45

Truffle parmesan fries (ngci) 450 kcal 6.95

Chunky chips (vg, ngci) 535 kcal 4.95

Sweet potato fries (vg, ngci) 522 kcal 5.45

Onion rings (ngci) 289 kcal 4.95

PIZZA

Our dough is made in-house and proofed for 48 hours. Each pizza is cooked in our wood-fire oven, creating a perfectly charred crust and finished with extra virgin olive oil.

Margherita Pizza - tomato, fior di latte mozzarella, fresh basil (v) 932 kcal 12.95

Napoli salami and Nduja Pizza - fior di latte mozzarella, fresh garlic, and red chillies 1217 kcal 14.95

Pollo bianco Pizza - roast chicken, fior di latte mozzarella, crispy pancetta, garlic, caramelised red onion 1393 kcal 14.95

Prosciutto Pizza - fior di latte mozzarella, pecorino, black olive, rocket 1034 kcal 14.95

Funghi and truffle Pizza - mascarpone and truffle cream, fior di latte mozzarella, sautéed mushroom (v) 1379 kcal 13.95

Three cheese Pizza - Gorgonzola, fior di latte, parmesan, basil oil and rocket 1196 kcal 13.95

Dips - Black garlic aioli (v, ngci) 254 kcal 1.50 - Nduja mayonnaise (ngci) 245 kcal 1.50 -

Genovese pesto mayonnaise 253 kcal 1.50 - Hot honey (v, ngci) 123 kcal 1.50 -

Jalapeño mayonnaise (v, ngci) 139 kcal 1.50

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, ngci) 662 kcal 7.75

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, ngci) 918 kcal 7.95

Lemon and lime posset, summer berries, oat granola (low sugar) (v, ngci) 299 kcal 7.45

Rhubarb, apple and ginger crumble tart, Bramley apple sorbet (vg, ngci) 502 kcal 8.95

Hot waffle, caramelised banana, salted caramel sauce, honeycomb ice cream (v) 802 kcal 8.45

White chocolate and raspberry cheesecake, white chocolate sauce 624 kcal 8.95

Summer berry and meringue sundae, clotted cream ice cream, white chocolate (v, ngci) 699 kcal 9.45

Amaretto affogato - espresso, vanilla ice cream & amaretto (v, ngci) 167 kcal 8.25

Selection of British and French cheeses, spiced apricot chutney, biscuits (v) 694 kcal 11.95

Cheshire Farm Ice Cream - Choose from the following flavours 2.50 per scoop (v, ngci)

Vanilla (v, ngci) 125 kcal / Chocolate (v, ngci) 127 kcal / Honeycomb (v, ngci) 137 kcal / Raspberry Ripple (v, ngci) 128 kcal /

Strawberry (v, ngci) 124 kcal / Cherry Sorbet (vg, ngci) 83 kcal / Raspberry Sorbet (vg, ngci) 68 kcal /

Bramley Apple Sorbet (vg, ngci) 65 kcal

Mini Dessert and a Hot Drink - Choose from a mini version of our desserts with a tea or coffee of your choice.

Waffle, honeycomb ice cream, toffee sauce (v) 527 kcal 9.25

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, ngci) 572 kcal 9.25

Sticky toffee pudding, vanilla ice cream (v, ngci) 399 kcal 8.25



Allergen Menu Information
Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Non-Gluten Containing Ingredient Dishes – Indicates that the dish does not have any gluten containing ingredients. We do not make any 'free from' claims or declare that any of our dishes are gluten free. As we handle many allergens in our busy kitchens, we cannot guarantee all traces of allergens are completely removed.