



DUCK & WILLOW

MAIN MENU

Famous for our family friendly beer garden and delicious menu of home-cooked food using the finest ingredients, from locally sourced suppliers.

BURGERS

The Duck Cheese and bacon burger£15.50

One for you classic burger lovers! 6oz Steak burger, cider battered onion ring, Monterey jack cheese, crispy bacon, pickled cucumber, shredded iceberg lettuce and burger sauce on a sesame seeded brioche burger bun from Warmley bake house. Served with a fresh citrus slaw and skin on fries. **GFO**

Japanese chicken burger£15.50

Deep fried chicken thigh tossed in hoisin and plum sauce, kimchi slaw, sliced spring onions, fresh chilli, pickled cucumber and shredded iceberg lettuce on a sesame seed brioche bun. Served with a fresh citrus slaw and skin on fries. **GFO**

Duck and Willow Vegan Cheeseburger£15.50

Plant based vegan burger, vegan smoked cheddar, shredded iceberg lettuce, burger sauce and pickles on a vegan bun. Served with citrus slaw and skin on fries. **GFO V VE**

Burger of the Week£ See specials

Please see our Guestlist for this weeks burger of the week. Served with citrus slaw and skin on fries.

GRILL

10oz Pork Ribeye£19.50

Exactly the same cut as a beef ribeye but pork, citrus and herb marinaded before being seared and roasted. Served with Chimichurri salsa, dressed salad and chunky chips.

Bistro cut 8oz single muscle rump steak£24.00

Cut from a pillar of muscle that runs through the rump. This cut is pure meat, a delicious and succulent steak. It is from the rump so we advise medium rare, served with home cut and triple cooked chips, field mushroom, slow roast tomato and beer battered onion ring. **GFO**

Picanha sharing steak for 2 (or one hungry person).....£55.00

Cut with the grain from the top cap this classic Argentinian cut is a real treat. At 18oz its one to share and again best enjoyed medium rare with a bottle of malbec! Served with home cut and triple cooked chunky chips, roast field mushroom, slow roast tomato and cider battered onion ring. **GFO**

Steak cut of the week£ Market Price

We are in constant contact with our great butchers to create great, affordable cuts for our steak of the week option. Please see the Guestlist on the wall for this weeks featured cut. Served with field mushroom, slow roast tomato and a cider battered onion ring. **GFO**

STARTERS

Creole spiced Squid.....£7.95

Sweetened Cajun spices served with dressed leaves and Pico de gallo salsa.

Sticky Pork belly.....£8.25

Slow cooked pork belly, fried and tossed in a sticky Asian sauce, served with black sesame and kimchi. **GFO**

Duck and Orange Pate£8.25

Smooth duck and orange pate, served with crispy sage, red onion marmalade and toasted focaccia. **GFO**

Macaroni cheese, tarragon and truffle Croquette£7.50

Served with truffled mayo and pico de gallo salsa **V**

CLASSICS

Spinach, Feta and Mint Borek£14.50

Wilted spinach, feta cheese, mint and potato filo pastry parcel. Finished with black sesame, served with roast red pepper ragu, dressed leaves and yogurt and dill caick. **V**

Home Roast Gammon Ham£16.50

Cold sliced home roast gammon joint, roast in honey and mustard sauce. Served with fried eggs, home cut and triple cooked chunky chips and dressed leaves. **GFO**

Fish and Chips£16.50

Fillet of fresh sustainable white fish of the week, battered in our famous gluten free cider batter, served with home cut triple cooked chips and minted peas. Ask your server for this weeks sustainable white fish or tartare sauce at no extra cost. **GFO**

Beef Featherblade & Chorizo Bourguignon.....£17.50

Made with chestnut mushroom, silverskin onions and brandy. the chorizo brings a spiced depth of flavour to this French classic. served with buttery mash and honey glazed carrots.

BEEF UP YOUR BURGER

Extra pattie or chicken fillet £4.00

Hash Brown £1.50 | Egg £1.50 | Bacon £2.50

Blue Cheese / Feta £2.00

SIDES

Macaroni cheese, tarragon and truffle Croquette£4.00

Creole spiced squid.....£4.50

Sauteed chestnut mushrooms and spinach

Finished with white wine and cream cheese.....£4.50

Cider battered onion rings.....£4.50

Mixed winter vegetables tossed in butter.....£4.00

Dirty Duck Poutine

Fried potato chunks covered in your choice of steak sauce, finished with mozzarella cheese and bacon crumb.....£5.50

Steak Sauces

Green peppercorn.....£3.50

Blue Cheese.....£3.50

Chimichuri.....£3.50

Garlic Butter.....£3.50

Café du paris Butter.....£3.50

Pico di Galo.....£3.50



SANDWICHES



Served from 12:00 - 15:00 Monday - Saturday. All sandwiches served with fries and citrus slaw

Mexican Steak	£12.50
Sliced steak, spicy chimichurri, beer braised onions and Monterey jack cheese	
Ultimate fish finger sarnie	£11.50
Cider battered fish goujons, house made tartare sauce, sliced iceberg lettuce.	

Duck Club	£12.50
Chicken breast, Crispy streaky bacon, sliced tomato, pickled cucumber and sliced iceberg lettuce.	
Tomato, Feta and Pesto	£11.50
Sliced tomato, crumbled feta cheese, green pesto, shredded iceberg lettuce and pico de gallo salsa.	

GUESTLIST

Pie of the week	£18.00
Served with winter greens, buttery mash and rich red wine gravy. Sourced from the legendary Pieminister these pies are seriously tasty.	
Veggie pie of the week 	£18.00
Served with winter greens, buttery mash and rich red wine gravy. Sourced from the legendary Pieminister these pies are seriously tasty.	
Sausage of the Week	£16.50
Bangers and mash with a twist every week! Served with buttery mash and rich red wine and caramelised onion gravy.	
Burger of the week 	£ Market price
Creative and inventive burger of the week served with house slaw and home cut triple cooked chips.	







Steak cut of the Week 	£ Market price
This weeks market special steak, served with home cut triple cooked chips, roast tomato and mushroom.	
Sundae of the week 	£ Market price
This weeks decadent ice cream sundae.	

DESSERTS



Key lime cheesecake	£8.50
whipped mascarpone, sweet condensed milk & lime with ginger biscuit base and chantilly cream, served in a sundae glass.	
White and Dark chocolate brownie	£8.50
served with winter berry compote and cherry ice cream.	
Sticky toffee pudding	£8.50
served with clotted cream ice cream and honeycomb.	
Sundae of the week	£8.50
please see our guestlist for this weeks Sundae of the week.	
Selection of ice creams (3 scoops).....	£8.50
Mint choc chip, Salted caramel, Cherry, Clotted cream, Chocaholic heaven, Succulent strawberry, Jelly and ice cream, Honeycomb	

BREAKFAST



Served from 10.30 - 12:00 Friday and Saturday

Ducks meat breakfast 	£10.50
Fried hens egg, streaky bacon x2, sausage, black pudding, hash brown, confit tomato, baked beans, sourdough toast.	
Willow veggie breakfast   	£10.50
Fried hens egg, roast flat mushroom, confit tomato, wilted spinach, red pepper ragu, hash brown, baked beans, sourdough toast.	
Shakshuka  	£10.50
Hens eggs baked in spiced, roasted tomato, red onion and pepper sauce topped with grated parmesan and chives, sourdough toast.	
Breakfast bap	£9.50
Streaky bacon, sausage, fried hens egg and crispy onions in a crusty cobb bap.	
Eggs florentine  	£10.50
Wilted spinach, poached eggs, hollandaise sauce, crispy onions, sourdough toast.	
Eggs benedict	£10.50
Home glazed and roast gammon ham, poached eggs, caramelised pineapple, hollandaise sauce, on toasted sourdough	

SIDES

Triple cooked chips   	£4.00
Skin on fries   	£3.50
Dressed side salad 	£2.95
Cider battered onion rings  	£4.50
Winter vegetables tossed in butter  	£3.50

DUCKLINGS

Kids margarita pizza and fries 	£6.50
Fish fingers, fries and peas	£6.50
Chicken goujons, fries and beans	£6.50
Cheesy mac and cheese 	£6.50
Sausage, chips and beans	£6.50

 Vegetarian  Vegan  Gluten Free  Gluten Free Option

Please speak to your server if you have a specific allergy or dietary requirement.