

# Ducane Specials



## To Begin

A tasting of salmon – smoked salmon roulade, smoked honey and lemon salmon, home cured tea scented Gravlax £7.50

Our apple wood smoked Gressingham duck breast, plum compote, and raspberry dressing £7.50

Meli melo of sea and shellfish rolled in crunchy sesame and panko crumbs, avocado salad and our sweet chilli jam. £10.50

Ultra Fresh Picked Cromer crab in the half shell, tossed salad, chive crème fraiche, lemon and granary bread. £10.50 (we can pop a few new potatoes and some asparagus for an extra £2.00pp as a main course)

## The Mains

Pan fried rump, best end of lamb and bacon and shallot pancake, spinach and roasted root vegetables, basil and red wine reduction £15.50

Roasted Provençal vegetable vine cherry tomatoes, linguini, fresh herbs, shaved parmesan and truffle oil £11.50

Fillet of Gun Metal Mullet dusted with fenu greek, crayfish bisque, asparagus, seared scallops, new potatoes and spinach. £14.50

Fillet of Braxted beef, sautéed summer girolles, baby onions, sweet cure bacon, fondant potato and a rich red wine and thyme gravy £21.50

Local Asparagus, tossed baby leaves, crispy egg, hollandaise sauce, fricassee of our garden garlic, broad beans and local peas, shaved parmesan and herb oil. £12.50

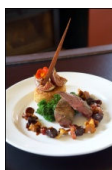
Pan seared fillet of line caught day boat sea bass, baby fennel, local peas, garden sorrel and lemon butter sauce with mussels, new potatoes and crispy leeks. £14.50

Today's selection of market fresh local shellfish (expect to find lobster, scallops, mussels, cockles, braised in white wine with garden herbs, lightly creamed and served with local asparagus tips, broad beans and fennel fern. £19.50

Pan Fried fillet of line caught cod, rolled in herb breadcrumbs, crushed new potatoes, chive butter sauce and spinach. £13.50

## To Finish

Tiptree Strawberries, strawberry and Pimms soup, whipped cream, red berry smoothie. £5.50



All our dishes may contain traces of nuts please advise us of any allergies, all dishes are cooked to order and during busy times this could mean a wait of over 30 minutes, please advise us if you are in a rush. All prices include 17.5% VAT, there is a 10% service charge applied on all tables of ten or more. Gratuities are shared equally with all the staff at the end of the night the house takes no gratuities and they are not used to supplement wages. Well behaved children always welcome half priced and half sized portions available for our younger guests. **The Ducane has been invited to enter the Essex Food and Drink Awards 2010 in the category of Best Newcomer should you wish to vote for us please ask any of the serving staff for a voting form or text voting card. As always your votes are appreciated.**