

duck & rice

BEER NEGRONI + £8.00

HARBIN BEER + 330ml £3.90

TANK OLD FASHIONED + £8.50

BEER SNACKS

Prawn crackers
£2.50

Edamame
£3.50

Spanish Marcona almonds
£4.50

SMALL CHOW

Sesame prawn toast..... £6.50
Salt & pepper squid £10.50
Lettuce leaf wrap ^v £7.50
Yam bean, mock chicken, taro, black bean
Five spice fried chicken £5.50
Butterfly prawns, chilli garlic sauce £7.90
Chicken satay £9.50
Fried chicken wings, green peppercorn £6.50
Chilli Sichuan chicken..... £16.50
with Paleta Ibérica (18 months) Enrique Tomás..... £26.50

DIM SUM

Har Gau £6.00
Char Siu Bun £4.50
Venison Puff £4.80
Prawn & Chinese chive dumpling £5.00
Scallop Shumai £8.20
Sichuan vegetable dumpling ^v £4.00
Pork & prawn Shumai £6.00
Vegetable spring roll ^v £3.90
Mooli Puff ^v £3.80
Vietnamese spring roll £4.50
Pan-fried pork & Chinese leaves gyoza £5.50
Crispy Duck Roll £7.60

BAO BUN

Jasmine tea smoked rib bao (3 pcs)..... £11.50

SALAD

Crispy duck salad.....£14.50

DUCK & RICE

The first floor is dedicated to a casual dining room offering re-interpreted classics from the ‘Hong Kong Garden chop suey house’ – including the mystical No. 23 and dishes such as Kung Po chicken, crispy shredded beef and the quintessential sweet & sour pork. ‘House Specials’ such as Jasmine smoked pork ribs add ceremony to the menu along with the roasted Cantonese ‘House Duck’. Then there are the ‘Dim Sum’, which really come into their own as part of a weekend brunch.

Open from lunch through to dinner weekdays, with a dim sum brunch service on the weekends.

HOUSE SPECIALS

Jasmine smoked pork rib..... £14.00
Crispy Aromatic Duck..... HALF £22.00 | QTR £12.00
Pancake, spring onion, cucumber & duck sauce

HOUSE DUCK

Cantonese Roast Duck

Hand reared on a natural diet at family owned Silver Hill Farm (Ireland) to produce succulent, tender duck full of flavour

HALF £24.00 | QTR £13.00

CHOP SUEY

Kung Po chicken..... £12.00
Crispy shredded beef £9.00
Black pepper US grain fed bavette steak £16.00
Sweet & sour pork £9.00
Wasabi prawn £10.50
Black pepper mock chicken ^v £12.50
Chilli black bean pork belly £8.00

CHOW MEIN

Singapore fried noodle..... £12.00
Nº 23 £9.50
Black pepper glass noodle ^v £8.00

CURRY RICE

Chicken katsu curry rice £9.00
Vegetable katsu curry rice ^v..... £8.00

RICE

Special fried rice £8.50
Prawn & pineapple fried rice £9.00
Duck & Rice £13.50
Egg fried rice..... £5.50

VEGETABLE

Steamed aubergine with mui choi ^v £8.90
Morning glory, yellow bean & chilli ^v £11.00
Gai lan with ginger ^v..... £9.90
Pak choi with garlic ^v £9.90

(v) = Suitable for vegetarians + Prices include 20% VAT
Discretionary service charge of 13% will be added to your bill
www.theduckandrice.com

Please ask a member of our team before ordering if you have any allergies or intolerances. Nuts and flour is used in our kitchen, and despite efforts to prevent cross-contamination any of our dishes may contain traces of nuts and gluten

GIN TONIC				
Bombay Sapphire <i>Fever-Tree tonic, liquorice stalk, grapefruit</i> £7.50	Sloeberry <i>Fever-Tree tonic, grapefruit zest</i> £8.00	Hayman London Dry <i>Fever-Tree elderflower tonic, blueberry, raspberry</i> £8.50	Gin Mare <i>Fever-Tree Mediterranean tonic, rosemary, cherry</i> £9.00	Nº 3 <i>Fever-Tree tonic, redcurrants, dehydrated orange</i> £9.50

SHARING COCKTAIL	BEER COCKTAIL
Pimm’s Cup <i>Hayman London Dry, lemonade, elderflower</i>£18.00	Irish Espresso <i>Stolichnaya vodka, Mr Black coffee liqueur, espresso, Oyster Stout</i>£8.00
Bloody Mary <i>Stolichnaya vodka with Duck & Rice Bloody Mary mix</i>£22.00	Beer Negroni <i>Belsazar sweet vermouth, Campari, Harvestoun Schiehallion</i>£8.00
Sangria <i>Rioja, rose, Courvoisier VS Cognac, Cointreau, peach, lemon, orange</i>£25.00	Lager “n” Stormy <i>Goslings Black Seal rum, lime, Angostura bitters, Pilsner Tank Beer</i>£8.00
Bellini <i>Peach, lemon, Tor dell’Elmo prosecco</i>£27.00	Tank Old Fashioned <i>Woodford Reserve Bourbon, beer sugar, orange bitters, Pilsner Tank Beer</i>£8.50
	Beer Rob Roy <i>Auchentoshan three wood, sweet vermouth, Drambuie, Marashino,</i>£9.50 <i>Harvestoun Schiehallion</i>

DRAUGHT				
LAGER	HALF PINT	PINT	ALE	HALF PINT PINT
Pilsner Urquell Tank Beer <i>4.4%, Czech Republic</i> £3.00 / £5.50 <i>Delivered fresh and unpasteurised direct from Pilzen, Czech Republic</i>			Bath Gem, 3.8%, Bristol	£2.20 / £4.30
			London Pride, 4.3%, London	£2.30 / £4.50
			St Austell Tribute, 4.2%, Cornwall	£2.40 / £4.60
			Magic Rock High Wire, 5.5%, Huddersfield	£2.90 / £5.50
			CIDER	
			Lilly’s Bee Sting, 7.5%, Somerset	£2.70 / £5.10
			STOUT	
			Porterhouse Oyster Stout, 4.6%, Ireland	£3.00 / £5.50

BOTTLES				
PILSNER & PALE LAGER		ALE & IPA		
Harbin, 330ml, 5.5%, China	£3.90	Kona Fire Rock Pale Ale, 355ml, 6%, US	£5.30	
Alhambra Reserva 1925, 330ml, 6.4%, Spain	£4.60	Flying Dog Pale Ale, 355ml, 5.5%, US	£5.80	
St. Austell Korev Cornish, 500ml, 4.8%, UK	£5.50	Einstök Pale Ale, 330ml, 5.6%, Iceland	£5.50	
Hiver Honey Beer, 330ml, 5%, UK	£5.50	Kona Big Wave, Golden Ale, 355ml, 4.4%, US	£5.50	
Celia Organic, gluten free, 330ml, 4.5%, Czech	£6.50	St Peter’s Golden Ale, 500ml, 4.7%, UK	£6.80	
Augustiner Bräu München, 500ml, 5.2%, Germany	£6.80	St Peter’s IPA, 500ml, 5.5%, UK	£6.80	
BELGIAN STYLE		STOUT / PORTER		
Lefebvre Blanche de Bruxelles, 330ml, 4.5% Belgium	£4.50	Bath Ales Dark Side, 500 ml, 4%, UK	£5.80	
Verhaeghe Duchesse de Bourgogne, 330ml, 6.2%, Belgium	£5.00	St Peter’s Old Style Porter, 500 ml, 5.1% UK	£6.80	
St Stefanus, 330ml, 7%, Belgium	£5.90	CIDER		
Tongerlo Blond, 330ml, 6%, Belgium	£6.00	Cornish Orchards Gold, 500ml, 5%, UK	£5.00	
WHEAT & FRUIT		Aspall Harry Sparrow, 500ml, 4.6%, UK	£6.00	
Paulaner Weisse, 500ml, 5.5%, Germany	£5.00			
Einstök White Ale, 330ml, 5.2%, Iceland	£5.50			
Erdinger Dunkel, 500ml, 5.3%, Germany	£5.90			
Bacchus Raspberry, 375ml, 5%, Belgium	£7.50			

FRESH PRESSED JUICE	SOFT COCKTAIL	HOUSE DRINK
Mandarin £4.00	Guava Collins Guava, coconut, lime, lime leaf £5.00	Iced chrysanthemum honey tea £2.50