



the little duckling

Welcome

Our chefs source the best local produce to cook up amazing modern dishes along with some classic favourites to deliver an exceptional experience to round off your day.

Sourcing the best quality fresh produce from local suppliers, our kitchen team have developed a menu with something for everyone with modern, seasonal dishes to tempt you alongside traditional classics to comfort you. Our excellent wine cellar and a great range of cocktails and mixed drinks cater for every eventuality.

"I never dreamed of such happiness as this"

The Ugly Duckling, Hans Christian Anderson



THE MALLARD
HOTEL



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For the table

house bread & butter - vg
mixed olives

£1.50 pp
£4.50

Aperitif

fluffy duck
london dry gin, advocaat, cointreau, orange juice, soda

£9.00

Starters

chef's seasonal soup
chunky bread, sea salt & pepper butter - vg

£6.00

grilled buttered asparagus
prosciutto, wholegrain mustard dressing, poached hen's egg - gf

£8.00

hand dived orkney scallop
carrot puree, chilli oil, pickled melon - gf

£15.00

the mallard ravioli
feta, lemon & spinach filled, creamy red pesto sauce, parmesan - v available

£8.50

whipped chicken liver parfait
house bread, pickled cauliflower, chutney, balsamic

£7.50

celeriac croquette
beetroot carpaccio, rocket salad, mint yoghurt - vg

£7.50

crab & crayfish cocktail
lemon, cucumber, marie rose sauce, granary bread

£11.00

Classics

fish & chips - small | large
peterhead haddock, scottish garden peas, chips, tartar sauce, lemon

£14.00 | £19.00

john gilmour borders beef cheeseburger
streaky bacon, emmental cheese, chef's pickle. koffman fries, coleslaw

£18.00

steak pie
scottish borders beef, puff pastry, red wine gravy, chantenay carrots, tenderstem broccoli, mashed potato

£19.00

macaroni cheese
applewood, gruyere & parmesan sauce, cheese & parsley crumb, garlic ciabatta

£14.00

Please inform your server of any allergies.
Due to the nature of our cooking and size of our kitchen, we cannot guarantee
that any items are free from allergenic substances.

All prices are inclusive of 20% VAT. A discretionary 10% Service Charge will be added to your table bill.
Tips are gratefully received and shared between the entire staff





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Mains

leek & basil risotto charred asparagus, wild mushrooms, basil oil - vg gf	£16.50
seabass pomme puree, spinach, split parsley sauce -gf	£18.00
rack of lamb truffled new potatoes, garlic spring greens, sweet glazed carrot, thyme jus - gf	£24.00
pan fried duck breast artichoke puree, shallot, cabbage, radish, red wine glaze -gf	£25.00
thai red curry aromatic coriander rice - gf choice of; chicken king prawn vegetable	£17.00 £18.00 £16.00
rump steak 10oz borders beef, koffman fries, garlic mushrooms, tomato - gf choice of chimichurri or peppercorn sauce	£23.00
john gilmour chicken supreme wild mushroom & walnut bisque, fondant potato, shallot, peppered creme fraiche - gf	£20.00

Sides

koffman fries	£4.00
house leaf salad	£4.00
3 cheese macaroni	£4.00
onion rings	£4.00

Desserts

sticky toffee pudding toffee sauce, vanilla ice cream	£7.50
chocolate ganache tart chocolate caramel shard, salted caramel ice cream	£8.00
italian lemon meringue tartlet maple glazed raspberry, raspberry gel	£8.00
selection of scottish cheeses chutney, grape, pickle, scottish oatcakes	£13.00
the mallard sundae brownie bites, vanilla & chocolate ice cream, chocolate sauce, sprinkles	£7.50

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