



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 £1.50 pp
mixed olives £4.50

Aperitif

fluffy duck
london dry gin, advocaat, cointreau, orange juice, soda £9.00

Starters

chef's seasonal soup £6.50
chunky bread, sea salt & pepper butter - vg, gf available

grilled buttered asparagus £11.00
prosciutto, wholegrain mustard dressing, poached hen's egg - gf

hand dived orkney scallop £15.00
carrot puree, chilli oil, pickled melon - gf

the mallard ravioli £9.50
feta, lemon & spinach filled, creamy red pesto sauce, parmesan - v available

whipped chicken liver parfait £8.50
house bread, pickled cauliflower, chutney, balsamic

celeriac croquette £7.50
beetroot carpaccio, rocket salad, mint yoghurt - vg

crayfish cocktail £12.00
lemon, cucumber, marie rose sauce, granary bread

Classics

fish & chips - small | large £14.00 | £19.00
peterhead haddock, scottish garden peas, chips, tartar sauce, lemon gf

john gilmour borders beef cheeseburger £18.00
streaky bacon, emmental cheese, chef's pickle. Mallard burger sauce, koffman fries, coleslaw

steak pie £19.00
scottish borders beef, puff pastry, red wine gravy, chantenay carrots, tenderstem broccoli, mashed potato

macaroni cheese £14.00
applewood, gruyere & parmesan sauce, cheese & parsley crumb, garlic ciabatta

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 purée, spinach, Scottish asparagus split parsley sauce -gf | £20.00 |
| pan fried gressingham duck breast artichoke puree, shallot, cabbage, radish, red wine glaze -gf | £25.00 |
| thai red curry aromatic coriander rice - gf choice of; chicken | £18.00 |
| king prawn | £19.00 |
| vegetable | £17.00 |
| rump steak 10oz borders beef, koffman fries, garlic mushrooms, tomato - gf choice of chimichurri or peppercorn sauce | £25.00 |
| corn-fed chicken supreme wild mushroom & walnut bisque, fondant potato, shallot, peppered creme fraiche - gf | £22.00 |

Sides

| | |
|---------------------|-------|
| koffman fries gf | £4.50 |
| house leaf salad gf | £4.50 |
| 3 cheese macaroni | £4.50 |
| onion rings gf | £4.50 |

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, gf available | £7.50 |

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bin no.

Fizz

glass

btl

| | | | |
|-----|---|-------|---------|
| 101 | Pol Roger Réserve Brut NV Epernay, Champagne, France | | £80.00 |
| 102 | Champagne Bollinger NV Aÿ, Champagne, France | | £90.00 |
| 103 | Champagne Taittinger Brut Réserve NV Reims, Champagne, France | | £69.00 |
| 104 | Laurent Perrier Rosé NV Tours-sur-Marne, Champagne, France | | £125.00 |
| 105 | Prosecco, Le Altane Veneto, Italy | £5.50 | £29.50 |
| 106 | Greyfriars Sparkling Cuvée NV Greyfriars Vineyard, Puttenham, Surrey | | £49.50 |

bin no.

Rose & Orange

175ml

carafe
500ml

btl

| | | | | |
|-----|--|-------|--------|--------|
| 301 | Orange Gold Organic Chardonnay, Gerard Bertrand Languedoc, France, 2020 | | | £39.50 |
| 302 | Cinsault Vieilles Vignes, Rare Vineyards Languedoc-Roussillon, France, 2022 | £6.50 | £18.40 | £27.00 |
| 303 | Château St. Baillon, Rosé Réserve Côtes de Provence, France 2022 | £8.20 | £23.40 | £34.00 |
| 304 | Cuvée Alexandre, Château Beaulieu Côteaux d'Aix-en-Provence, France, 2021 | | | £38.00 |



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| bin no. | <i>White</i> | 175ml | carafe 500ml | btl |
|---------|---|-------|-----------------|--------|
| 201 | Grenache Blanc, A Colette, Hommage Rieux-Minervois, France, 2020 | | | £25.00 |
| 202 | Verdejo, Cuatro Rayas Rueda, Spain, 2021/22 | £6.50 | £17.70 | £26.00 |
| 203 | Chardonnay, Haystack Journey's End Vineyards, Coastal Region, South Africa 2021 | | | £34.00 |
| 204 | Gewurtztraminer, Jean Biecher Alsace, France, 2021 | | | £28.50 |
| 205 | Sauvignon Blanc, Single Estate, Yealands Marlborough, New Zealand, 2022 | £8.20 | £23.40 | £35.00 |
| 206 | Picpoul de Pinet, Mas Puech Languedoc-Roussillon, France, 2022 | £7.20 | £20.40 | £30.00 |
| 207 | Pinot Grigio, Terre Siciliane, Da Luca Sicily, Italy, 2022 | £6.20 | £17.90 | £26.00 |
| 208 | Chenin Blanc, Cellar Selection, Kleine Zalze Stellenbosch, South Africa, 2022 | £7.20 | £20.40 | £30.00 |
| 209 | Muscadet, Sèvre-et-Maine sur Lie, Les Templiers Loire, France, 2019 | | | £31.00 |
| 210 | Soave Classico, Suavia Veneto, Italy, 2021 | | | £34.00 |
| 211 | Viognier, Word of Mouth, Flagstone Stellenbosch, South Africa, 2021 | | | £33.00 |
| 212 | Gavi di Gavi, Domini Villa Lenata, Toledana Piedmont, Italy, 2021 | | | £37.00 |
| 213 | Albariño, Granbazan, Etiqueta Ambar Galicia, Spain, 2020 | | | £36.00 |
| 214 | Reisling, Kamptal, Loimer Lower Austria, 2021 | | | £42.00 |
| 215 | Pouilly-Fumé, Cuvée Troncsec, Joseph Mellot Loire, France, 2022 | | | £45.00 |
| 216 | Dão Branco Reserva, Quinta dos Carvalhais Portugal, 2020 | | | £62.00 |
| 217 | Pinot Gris, Brandhurst de Bergheim Alsace, France, 2016 | | | £69.00 |
| 218 | St Romain, Domaine Moret Côte-d'Or, Burgundy, France, 2020 | | | £75.00 |
| 219 | Meursault, Les Clousots, Domaine Patrick Javilier Côte de Beaune, Burgundy, France, 2018 | | | £89.00 |
| 220 | Chardonnay, HDV, Napa Valley, USA, 2014/15 | | | £95.00 |



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| bin no. | Red | 175ml | carafe 500ml | btl |
|---------|---|-------|-----------------|---------|
| 401 | Alandra Tinto Alentejo, Portugal, 2021 | | | £23.00 |
| 402 | Organic Nero D'Avola Sicily, Italy, 2020 | £6.60 | £18.40 | £27.00 |
| 403 | Organic Primitivo, Zensa Puglia, Italy, 2021/22 | | | £29.00 |
| 404 | Merlot, Naturalys, Gerard Bertrand Languedoc, France, 2021 | £7.80 | £21.90 | £32.00 |
| 405 | Shiraz, Berri Estates South Eastern Australia, 2022 | £6.50 | £17.70 | £26.00 |
| 406 | Malbec, Lunaris by Callia San Juan, Argentina, 2022 | £7.80 | £21.90 | £32.00 |
| 407 | Rioja Crianza, Vina Real Laguardia, Spain, 2019 | £7.80 | £21.90 | £32.00 |
| 408 | Cabernet Franc, Q, Zuccardi Mendoza, Argentina, 2020 | | | £38.00 |
| 409 | Château La Gasparde, Cuvée Prestige, Castillon Côtes du Bordeaux Bordeaux, France, 2017 | | | £33.00 |
| 410 | Tannat Reserve, Jose Ignacio Maldonado, Uruguay, 2020 | | | £36.00 |
| 411 | Bordeaux Blend, The Work of Time, Springfield Estate Western Cape, South Africa, 2015 | | | £39.00 |
| 412 | Crozes Hermitage, Petite Ruche, M. Chapoutier, Rhône France 2019 | | | £40.00 |
| 420 | Chianti Superiore, Villa Saletta Tuscany, Italy 2016 | | | £42.00 |
| 413 | Pinot Noir, Envoy Outpost, Spy Valley Marlborough, New Zealand, 2016 | | | £44.00 |
| 414 | 'A' Amarone della Valpolicella, Alpha Zeta Veneto, Italy, 2019 | | | £63.00 |
| 415 | Rioja Gran Reserva, Viña Pomal, Bodegas Bilbainas Haro, Rioja Alta, Spain 2012 | | | £66.00 |
| 416 | Brunello di Montalcino, Mazzi Estate Tuscany, Italy 2017 | | | £72.00 |
| 417 | La Croix Bonis de Ch. Phelan Segur St. Estèphe, Bordeaux, France, 2016 | | | £79.00 |
| 418 | Gevrey Chambertin, Domaine Louis Latour Côte d'Or, Burgundy, France, 2016 | | | £99.00 |
| 419 | Barolo Marassio, Guilia Negri Piedmont, Italy, 2015 | | | £105.00 |



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bin no.

Port

50ml

600

Unfiltered Late bottled vintage, Sandeman
Douro, Portugal, 2016

£5.40

bin no.

Pudding Wine

100ml

50cl btl

501

Late Harvest, Royal Tokaji
Tokaj, Hungary

£6.00

£29.00

Oddities, Rarities & Bin Ends
(very limited bottles)

btl

White

Dry Furmint 'Egy Kis' Barta
Tokaji, Hungary 2020

£33.00

Quincy, Sauvignon Blanc, Domain de L'Epine
Loire, France 2019

£36.00

Chardonnay, Muddy Water Estate
Canterbury, New Zealand 2016

£45.00

Sauvignon Blanc, Pennies from Heaven, Elysian Springs
Adelaide Hills, Australia, 2017

£39.00

Red

Pais 'Polemico' Vina Laurent
Itata Valley, Chile 2019

£27.00

Dessert

L'Effronte, Moelleux 2017 Half Bottle (1 in stock)
Cote d'Or, France

£40.00

