

Duck & Rice  
90 Berwick St. W1F 0QB  
020 3327 7888

# duck & rice

#imbibewithme  
www.theduckandrice.com

22<sup>nd</sup> Edition November 2017, Winter | Copy not for sale | For the love of Soho

## CANAPÉS MENU

Prawn crackers  
Baked venison puff  
Crispy duck roll  
Sesame prawn toast  
Jasmine tea smoked rib bao  
Lettuce leaf wrap <sup>v</sup>  
Vietnamese spring roll  
Five spice fried chicken  
Scallop shumai

**£20 PER HEAD**  
Minimum of 10 people

## SMALL PLATES TO SHARE

### DIM SUM

Har gau..... £6.00  
Char siu bun..... £5.50  
Venison puff ..... £6.00  
Prawn & Chinese chive dumpling .. £5.50  
Scallop shumai ..... £8.20  
Sichuan vegetable dumpling <sup>v</sup> ..... £5.00  
Pork & prawn shumai ..... £6.00  
Vegetable spring roll <sup>v</sup>..... £4.90  
Mooli puff ..... £4.80  
Vietnamese spring roll ..... £4.50  
Pork & Chinese leaves gyoza ..... £6.50  
Crispy duck roll..... £7.60

### SMALL CHOW

Sesame prawn toast..... £6.50  
Salt & pepper squid ..... £10.50  
Lettuce leaf wrap <sup>v</sup> ..... £8.00  
Five spice fried chicken ..... £6.00  
Yakitori ..... £8.00  
*Chargrilled chicken skewer*  
Fried chicken wings,  
green peppercorn ..... £7.00  
Chilli Sichuan chicken ..... £16.50

### BAO BUNS

Jasmine tea smoked rib bao ..... £12.00  
Prawn croquette bao..... £13.80

CLICK  
COLLECT  
theduckandrice.com

## DIM SUM WEEKEND BRUNCH

12 NOON - 16.30PM

## DUCKBOX

The three ducks in a row behind the bar house our bespoke digital jukebox.

Log into the **DUCKBOX WIFI** with your smartphone to get with the Chop Suey Beat and pick your own playlist from the 188 especially selected tracks on our sonic Lazy Susan.

Whether you fancy schooling yourself in the best of Canton Pop or pogoing to 'Hong Kong Garden', the Duckbox puts the ultimate pub soundtrack in the palm of your hand.

**GROUP BOOKINGS & EVENTS**  
reservations@theduckandrice.com  
+44 (0)20 3327 788

## BEER SNACKS

Prawn crackers ..... £3.50  
Pork scratchings ..... £4.00  
Spanish Marcona almond <sup>v</sup> ..... £4.50  
Edamame <sup>v</sup> ..... £4.50

## MONTHLY SPECIALS

Creamy butter garlic crab  
£26.00  
Black pepper lobster  
£45.00  
Crispy tofu <sup>v</sup>  
with seaweed flakes  
£9.50  
Pan - fried sea bass fish curry  
£13.80  
Fried crispy prawn dumpling  
£6.20

## MAIN PLATES DINING

### RICE + NOODLE

Duck & Rice ..... £15.50  
No 23 ..... £10.50  
Singapore fried noodle ..... £12.00  
Special fried rice..... £9.50  
Crispy duck fried rice ..... £9.50  
Egg fried rice ..... £5.50  
Kimchi pork rice ..... £9.50  
Chicken katsu curry rice ..... £12.00  
Stir-fried vegetable udon <sup>v</sup> ..... £10.50

### HEROES

Lobster Cantonese ..... £45.00  
*with ginger, spring onion & noodle*  
Stir-fry curry crab ..... £26.00  
Jasmine smoked pork ribs ..... £16.00  
Chilli crab ..... £26.00

### CHOP SUEY

Kung po chicken ..... £12.00  
Black pepper bavette beef ..... £16.00  
*US grain fed*  
Sweet & sour pork ..... £9.50  
Wasabi prawn ..... £10.50  
Black pepper mock chicken <sup>v</sup> ..... £12.50  
Hakka paneer <sup>v</sup> ..... £9.50  
French bean stir -fry ..... £9.50  
*Minced pork, chilli, soya bean*  
Chicken with cashew nut ..... £11.50  
*in jiang bao sauce*

## HOUSE DUCK

Cantonese Roast Duck

Half £25.00 | Qtr £13.50

## CRISPY DUCK

Crispy Aromatic Duck

Half £29.00 | Qtr £16.50

### VEGETABLE

Gai lan with ginger <sup>v</sup> ..... £9.90  
Pak choi with garlic <sup>v</sup> ..... £9.90  
Japanese aubergine & tofu claypot  
*with shiitaki mushroom* £12.50



## FROM LONDON BEES

Hiver was born out of an admiration for London's urban beekeepers and a passion for craft beer. They use only British ingredients and suppliers and ferment with Bermondsey and Kennington Park honeys to produce this crisp and dry blonde beer that has an inviting honey scent and a clean, refreshing taste.

**HIVER BEER**  
PINT, 4.5% UK  
£5.90

## DESSERT

Sticky toffee pudding with vanilla ice cream..... £6.50  
Chocolate pudding with vanilla ice cream..... £6.50  
Black coconut ice cream with coconut chips..... £4.80  
Green tea ice cream with micro mint..... £4.80

## KITCHEN CLOSED

From 15:00 to 17:00pm  
Mon - Fri





# duck & rice



HARVIESTOUN SCHIEHALLION LAGER  
4.8% + Pint £5.60

PILSNER URQUELL TANK BEER  
4.4% + Pint £5.70

HIVER THE HONEY BEER  
with honey from London bees  
4.5% + Pint £5.90



## GUEST BEER

Braw double IPA is a limited edition guest beer by Harvestoun Brewery. It is extra dry & hopped for maximum power this is a piney, citrus-led contradiction of power and elegance.

### HARVIESTOUN BRAW DIPA

6.8%, Scotland  
HALF PINT £3.00  
PINT £6.00

## DRINKS

### BEER COCKTAIL

- Irish Espresso ..... £11.00  
*Stolichnaya vodka, Mr Black coffee liqueur, espresso, Porterhouse Oyster stout*
- Beer Negroni..... £11.00  
*Belsazar sweet vermouth, Campari, Harvestoun Schiehallion*
- Lager "n" Stormy..... £11.00  
*Goslings Black Seal rum, lime, Angostura bitters, Pilsner Tank Beer*
- Tank Old Fashioned..... £11.00  
*Woodford Reserve bourbon, beer sugar, Angostura bitters, Pilsner Tank Beer*
- Beer Rob Roy ..... £11.00  
*Auchentoshan three wood, sweet vermouth, Drambuie, Marashino, Harvestoun Schiehallion*

### GIN TONIC

- Bombay Sapphire  
*Fever-Tree tonic, liquorice, grapefruit* £10.00
- Sloeberry  
*Fever-Tree tonic, grapefruit zest* £10.00
- Hayman London Dry  
*Fever-Tree elderflower tonic, blueberry, raspberry* £10.50
- Gin Mare  
*Fever-Tree Mediterranean tonic, rosemary, cherry* £10.50
- Nº 3  
*Fever-Tree tonic, redcurrants, dehydrated orange* £10.00

### SHARING COCKTAIL

- Pimm's Cup ..... £20.00  
*Hayman London Dry, lemonade, elderflower*
- Bloody Mary ..... £22.00  
*Stolichnaya vodka with Duck & Rice Bloody Mary mix*
- Sangria ..... £25.00  
*Rioja, rose, Courvoisier VS Cognac, Cointreau, peach, lemon, orange*
- Bellini..... £29.00  
*Peach, lemon, Tor dell'Elmo prosecco*

### SOFT COCKTAIL

- Guava Collins ..... £5.00  
*Guava, coconut, lime, lime leaf*

GUEST CASK ALES  
Pint £4.90

LILLEY'S BEE STING CIDER  
7.5% + Pint £5.50

PORTERHOUSE OYSTER STOUT  
4.6% + Pint £5.60

## BOTTLED BEER

### PILSNER & LAGER

- Alhambra Reserva 1925..... £4.80  
*330ml, 6.4%, Spain*
- St. Austell Korev Cornish ..... £5.50  
*500ml, 4.8%, UK*
- Celia Organic, gluten free ..... £6.50  
*330ml, 4.5%, Czech*
- Augustiner Bräu München..... £6.80  
*500ml, 5.2%, Germany*

### WHEAT & FRUIT

- Lindemans Peach ..... £4.80  
*250ml, 2.5%, Belgium*
- Lefebvre Blanche de Bruxelles ..... £4.80  
*330ml, 4.5%, Belgium*
- Paulaner Weisse ..... £5.50  
*500ml, 5.5%, Germany*
- St. Bernardus Wit..... £5.70  
*330ml, 5.5%, Belgium*
- Erdinger Dunkel..... £5.90  
*500ml, 5.3%, Germany*
- Hitachino Nest White Ale..... £6.50  
*330ml, 5.5%, Japan*
- Bacchus Raspberry..... £7.50  
*375ml, 5%, Belgium*

### BELGIAN ALE

- Verhaeghe Duchesse de Bourgogne..... £5.00  
*330ml, 6.2%, Belgium*
- Orval..... £6.00  
*330ml, 6.2%, Belgium*
- St. Stefanus..... £6.00  
*330ml, 7%, Belgium*
- Westmalle Triple ..... £6.00  
*330ml, 9.5%, Belgium*
- Delirium Tremens..... £6.80  
*330ml, 8.5%, Belgium*
- La Chouffe ..... £7.00  
*330ml, 8%, Belgium*

### PALE ALE

- Point Pale Ale..... £5.50  
*355ml, 5.4%, US*
- Flying Dog Pale Ale..... £5.80  
*355ml, 5.5%, US*
- Löwlander IPA..... £5.70  
*330ml, 6%, Netherlands*
- Hopwork Orange ..... £4.95  
*330ml, 4.8%, AUS*

### STOUT / PORTER

- Bath Ales Dark Side..... £5.80  
*500ml, 4.0%, U*

## WINE

125 ML 175 ML BOTTLE

### SPARKLING

- Prosecco Spumante  
"Tor dell'Elmo", Brut ..... £6.00 ..... £32.00  
*NV, Veneto, Italy, 11.5%*
- Cava Reserva, René Barbier, Brut..... £35.00  
*NV, Penedès, Spain, 12%*
- Pierre Paillard Grand Cru,  
"Les Parcelles", Extra Brut..... £66.00  
*NV, Champagne, France, 12.5%*

### WHITE

- Famille Perrin Blanc,  
Côtes du Luberon ..... £5.20 ..... £7.40 ..... £30.00  
*2016, Rhône, France, 13%*
- Sauvignon Blanc,  
Touraine, Alain Marcadet ..... £30.00  
*2015, Loire, France, 12.5%*
- Chardonnay, "16 Stops" ..... £5.40 ..... £8.20 ..... £31.00  
*2014, Adelaide Hills, South Australia, 12.5%*
- Gavi di Gavi, Tacchino ..... £5.50 ..... £7.50 ..... £32.00  
*2014, Piedmont, Italy, 12%*
- Pinot Grigio, Franz Haas.. £6.40 ..... £9.50 ..... £38.00  
*2015, Alto Adige, Italy, 13%*
- Sauvignon Blanc,  
Kim Crawford..... £6.70 ..... £10.00 ..... £39.00  
*2016, Marlborough, New Zealand, 13%*
- Pinot Blanc, "La Cabane", Leon Boesch... £41.00  
*2015, Alsace, France, 12.5%*
- Soave Classico, Pieropan..... £41.00  
*2015, Veneto, Italy, 12%*
- Chablis, "Domaine Sainte Claire,  
Jean-Marc Brocard ..... £50.00  
*2015, Burgundy, France, 12.5%*
- Riesling "Greywacke", Kevin Judd..... £51.00  
*2013, Marlborough, New Zealand, 12%*

### ROSÉ

- By. Ott, Selections Ott..... £8.00 ..... £10.50... £42.00  
*2015, Provence, France, 13.5%*
- Montenidoli Canaiuolo Rosato..... £40.00  
*2014, Tuscany, Italy, 13.5%*

### RED

- Ventoux Rouge,  
Famille Perrin ..... £5.20 ..... £7.40... £30.00  
*2015, Rhône, France, 13.5%*
- Malbec "La Colonia" Colección,  
Bodega Norton ..... £5.80 ..... £8.40... £32.00  
*2015, Mendoza, Argentina, 13%*
- Beaujolais Villages,  
"Les Vignes de Thulon" .... £6.40 ..... £9.50... £38.00  
*2015, Burgundy, France, 13.5%*
- Pinot Noir, "Paper Road",  
Borthwick Vineyard..... £6.30 ..... £9.40... £37.00  
*2015, Wairarapa, New Zealand, 13.5%*
- Shiraz, "Plan B" ..... £7.50 ..... £10.50... £41.00  
*2013, Frankland River, Australia, 14.8%*
- Chianti Classico, Castello dei Rampolla..... £52.00  
*2014, Tuscany, Italy, 12.5%*

### WINE OF THE MONTH

**Campredon,  
Domaine Alain Chabanon  
2014, Languedoc, France, 13%  
£55**

This blend of Syrah, Grenache & Mourvedre is easy to drink, packed with black fruits, spices and freshness. Good for the planet too, biodynamically certified.



### CIDER

- Cornish Orchards Gold  
*500ml, 5%, UK £5.50*
- Ašpall Harry Sparrow  
*500ml, 4.6%, UK £6.00*



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