

LATE NIGHT MENU



BITES

CHEESY POLENTA CROQUETAS black truffle mayo 🌾 🌿	4 / each
BACON WRAPPED DATES linguça, Manchego, mustard 🌾	5 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero 🌾	8.5 / each
BBQ-SPICED CRISPY PIG EARS 🌾	9
"THE WINGS" spicy sauce, spring onions 🌾	15
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	21

FILLERS

DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	26
'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup 🌿 🌾	24.5
SHAKSHOUKA harissa yoghurt, coriander, black chilli flakes 🌿 🌾	15
COLOMBIAN EGGS scrambled eggs, tomato & spring onions, sourdough toast, avocado 🌿 add grilled chorizo or smoked salmon	15 6 / each
CAESAR SALAD romaine lettuce, Parmesan, Aleppo, brioche croutons 🌿 add smoked chicken or hot smoked salmon	15 6 / each
DUCK KATSU brioche bun, spring onions, slaw, buffalo mayo	16
DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon chilli jam, caramelised onions, special sauce	18
ENGLISH BREAKFAST victorian sausage, two eggs - any style, dry cured bacon, roasted tomato, fieldmushrooms, hash brown, cheese scone	18
DUCK SHAWARMA flat bread, yoghurt sauce, slaw, coriander leaves	20

SWEETS

CHOCOLATE MOUSSE caramel, shortbread, chocolate ice cream 🌾 🌿	13
PLUM PUDDING plum cobbler, roasted plum ice cream 🌿	12
TORREJAS maple caramel apples, cinnamon ice cream 🌿	14
CHOCOLATE CHIP PANCAKES homemade hazelnut chocolate spread, chocolate soil 🌿	15
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings 🌿 🌾	19
CRÈME BRÛLÉE FRENCH TOAST berry compote 🌿	19

SIDES

FRENCH FRIES 🌾 🌿	7
TRUFFLE & PARMESAN FRIES 🌾 🌿	10
MAC 'N' CHEESE four cheese Mornay 🌿	15

Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers

🌾 Gluten Free 🌿 Vegetarian 🌿 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.