

All Day Individual Choice Menu

Signature Selection £85



The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

for the table

BRIOCHE PULL-APART ROLLS 🍷

whipped honey butter

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌿 🍷

choose one from each section

WILD MUSHROOM & TRUFFLE SOUP 🍷 🍷

tempura crisp

HAM HOCK & PARSLEY TERRINE 🌿

celeriac remoulade, cornichons

HARISSA ROASTED CAULIFLOWER 🌿 🍷

cauliflower purée, dukkah, spring onion

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TRUFFLE & BURRATA RAVIOLI 🍷

Parmesan

SEASONAL FISH

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 🍷 🍷

crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup

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PLUM PUDDING 🍷

plum cobbler, roasted plum ice cream

YULE LOG

dark chocolate & peppermint roulade, chocolate soil, mint ice cream

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.

All Day Individual Choice Menu

Premium Selection £99



The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

for the table

BRIOCHE PULL-APART ROLLS

whipped honey butter

BACON WRAPPED DATES

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS

black truffle mayo

NOCELLARA DEL BELICE

& KALAMATA OLIVES

choose one from each section

WILD MUSHROOM & TRUFFLE SOUP

tempura crisp

CURED TROUT ON TOAST

horseradish cream cheese, pickled onion, dill

HAM HOCK & PARSLEY TERRINE

celeriac remoulade, cornichons

HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion

TRUFFLE & BURRATA RAVIOLI

Parmesan

SEASONAL FISH

LAMB CUTLETS

braised shoulder Shepherd's Pie, winter greens, gravy

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

ROAST TURKEY

carrot purée, brussels sprouts, parsnips, pigs in blanket, roasties, cranberries, gravy

STICKY MARMALADE ROLL

homemade brioche, orange marmalade, vanilla ice cream

YULE LOG

dark chocolate & peppermint roulade, chocolate soil, mint ice cream

PLUM PUDDING

plum cobbler, roasted plum ice cream

COFFEE & TEA

house selection

Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



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