

All Day Sharing Menu

Signature Selection £85

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.



BACON WRAPPED DATES 🌾

linguiça, Manchego, mustard

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌾 🌿



HARISSA ROASTED CAULIFLOWER 🌾 🌿

cauliflower purée, dukkah, spring onion

BRIOCHE PULL-APART ROLLS 🌿

whipped honey butter

HAM HOCK & PARSLEY TERRINE 🌾

celeriac remoulade, cornichons



DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling, marmalade, brioche

TRUFFLE & BURRATA RAVIOLI 🌿

Parmesan



TORREJAS 🌿

maple caramel apples, cinnamon ice cream

PLUM PUDDING 🌿

plum cobbler, roasted plum 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 Sharing Menu

Premium Selection £99

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.



BACON WRAPPED DATES 🌱

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 🌱 🌿

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌱 🌿

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HARISSA ROASTED CAULIFLOWER 🌱 🌿

cauliflower purée, dukkah, spring onion

BRIOCHE PULL-APART ROLLS 🌿

whipped honey butter

CURED TROUT ON TOAST

horseradish cream cheese, pickled onion, dill

HAM HOCK & PARSLEY TERRINE 🌱

celeriac remoulade, cornichons

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DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling, marmalade, brioche

TRUFFLE & BURRATA RAVIOLI 🌿

Parmesan

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BRITISH CHEESE PLATE 🌿

membrillo, crackers

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TORREJAS 🌿

maple caramel apples, cinnamon ice cream

PLUM PUDDING 🌿

plum cobbler, roasted plum ice cream

YULE LOG

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

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COFFEE & TEA

house selection

Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



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