

All Day Individual Choice Menu

Signature Selection £80

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

HOUSE BREAD

spiced butter & sea salt

NOCELLARA DEL BELICE & KALAMATA OLIVES

choose one from each section

PUY LENTIL & SWEET ONION RAGOUT

miso yoghurt, spinach, toasted buckwheat

ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk

HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion



SEASONAL VEGETARIAN PASTA

SEASONAL FISH

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE

marinated & pan-fried lions mane mushrooms, fried duck egg, mustard maple syrup



CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

LEMON MERINGUE TART

lemon thyme ice cream

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 £90



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

HOUSE BREAD

spiced butter & sea salt

BACON WRAPPED DATES

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS

black truffle mayo

NOCELLARA DEL BELICE

& KALAMATA OLIVES  

choose one from each section

PUY LENTIL & SWEET ONION RAGOUT

miso yoghurt, spinach, toasted buckwheat

LOBSTER ROLL

spicy Marie Rose sauce, brioche

ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk

HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion



SEASONAL VEGETARIAN PASTA

SEASONAL FISH

SEASONAL MEAT

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE

pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup



TORREJAS

maple caramel apples, cinnamon ice cream

CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

LEMON MERINGUE TART

lemon thyme ice cream



COFFEE & TEA

house selection

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

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