

Signature Selection £45

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy, including an array of Duck & Waffle signature dishes.

CHEESY POLENTA CROQUETAS 🛞 🥑

black truffle mayo

CORN RIBS 🏽 🕐

black garlic & fermented chilli

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

CRAPAUDINE BEETROOT TARTARE 🕑 🕅

pickled onion, Marmite-cured egg yolk, crispy bread

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE

poached eggs, spinach, hollandaise, lemon zest

CARAMELISED BANANA WAFFLE 🥪

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

Executive Chef Jonathon Bowers



Brunch Sharing Menu

Premium Selection £55

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy, including an array of Duck & Waffle signature dishes.

CHEESY POLENTA CROQUETAS 🏵 🥑

black truffle mayo

BACON WRAPPED DATES 🛞

linguiça, Manchego, mustard

CORN RIBS (*) (*) black garlic & fermented chilli

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

LOBSTER ROLL spicy Marie Rose sauce, brioche

CRAPAUDINE BEETROOT TARTARE 🕑 🕅

pickled onion, Marmite-cured egg yolk, crispy bread

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE

poached eggs, spinach, hollandaise, lemon zest

COLOMBIAN EGGS 🥑

scrambled eggs, tomato & spring onions, sourdough toast & avocado

CARAMELISED BANANA WAFFLE 🕑

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

'THE FULL ELVIS' 🕑 🕜

PBJ, caramelised banana, Chantilly, all the trimmings

COFFEE & TEA

house selection

Executive Chef Jonathon Bowers

Gluten Free Vegetarian V 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 15% service charge will be added to the bill.