



# SET MENU

Monday - Friday | 11:30 - 16:30

3-course set menu

£36.50 per person

## SNACKS

### FLATBREAD 9.5

za'atar, guacamole, tahini

## CHOOSE ONE FROM EACH SECTION

### QUINOA PROTEIN BOWL 🌱 🌱

pumpkin, kale, mung bean

### CELERIAC & PEAR SOUP 🌱 🌱

toasted almonds, nutritional yeast, kale bhaji

### ROASTED PORTOBELLO MUSHROOMS 🌱

butter bean hummus, vegan 'Nduja,  
marinated chickpeas

### ROASTED WINTER CABBAGE 🌱

kimchi, puffed rice, cashew cream

### AUBERGINE MILANESE 🌱 🌱

chermoula, marinated Datterini tomatoes, wild rocket

### SALMON FILLET

warm bulgur wheat salad, pearl barley,  
pomegranate, dill, olive oil, kale pesto

## DESSERT

### APPLE & BLUEBERRY CRUMBLE 🌱

crème anglaise

### CARAMELISED BANANA BREAD 🌱

burnt banana, coconut cream

### ICE CREAM OR SORBET 🌱 🌱 🌱

daily selection

## SIDES

### GREEK SALAD 8

whipped feta, Kalamata olives,  
red onion, winter tomatoes

### ROASTED TENDERSTEM

### BROCCOLI 🌱 🌱 9

chermoula, puffed pumpkin seeds

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 15% service charge will be added to the bill.

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