

All Day Sharing Menu

Signature Selection £75



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 🌿 🌱

dukkha, tahini

PUY LENTIL & SWEET ONION RAGOUT 🌱 🌱

miso yoghurt, spinach, toasted buckwheat

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

CORNISH RED MULLET

braised red peppers, tapenade & basil emulsion



DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche



TORREJAS 🌱

maple caramel apples, cinnamon ice cream

SELECTION OF ICE CREAM AND SORBET 🌿 🌱

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche

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.

All Day Sharing Menu

Premium 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

CHEESY POLENTA CROQUETAS 🌱 🍴

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌱 🍴



HARISSA ROASTED CAULIFLOWER 🌱 🍴

dukkha, tahini

PUY LENTIL & SWEET ONION RAGOUT 🍴 🍴

miso yoghurt, spinach, toasted buckwheat

LOBSTER ROLL

spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

CORNISH RED MULLET

braised red peppers, tapenade & basil emulsion



DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

RIGATONI ARRABBIATA

Datterini tomatoes, smoked chipotle, Parmesan, basil



BRITISH CHEESE PLATE 🍴

membrillo, crackers



TORREJAS 🍴

maple caramel apples, cinnamon ice cream

BISCOFF CHEESECAKE 🍴

Lotus Biscoff crumb, shaved white chocolate

SELECTION OF ICE CREAM AND SORBET 🌱 🍴

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche



FILTER COFFEE & TEA

house selection

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.