

Brunch Sharing Menu

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

MRS BEAVER'S BRIOCHE PULL-APART ROLLS @

honey butter

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

CORN RIBS 🕸 🕜

black garlic & fermented chilli

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

Corporate Chef Maxwell Terheggen

Gluten Free Vegetarian (7) Can be made Vegan

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 ③ •

black truffle mayo

BACON WRAPPED DATES (§)

linguiça, Manchego, mustard

MRS BEAVER'S BRIOCHE PULL-APART ROLLS

honey butter

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

LOBSTER ROLL

spicy Marie Rose sauce, brioche

CORN RIBS (*) (?)

black garlic & fermented chilli

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

Corporate Chef Maxwell Terheggen

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.