

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 🌾 🌿

cauliflower purée, dukkah, spring onion

PUY LENTIL & SWEET ONION RAGOUT 🌿 🌿

miso yoghurt, spinach, toasted buckwheat

ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk



DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

GRILLED OCTOPUS 🌾

ratte potatoes, chimichurri



TORREJAS 🌿

maple caramel apples, cinnamon ice cream

LEMON MERINGUE TART 🌿

lemon thyme ice cream

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.

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 🌱 🍴

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HARISSA ROASTED CAULIFLOWER 🌱 🍴

cauliflower purée, dukkah, spring onion

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

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DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

GRILLED OCTOPUS 🌱

ratte potatoes, chimichurri

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BRITISH CHEESE PLATE 🍴

membrillo, crackers

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TORREJAS 🍴

maple caramel apples, cinnamon ice cream

LEMON MERINGUE TART 🍴

lemon thyme ice cream

BISCOFF CHEESECAKE 🍴

Lotus Biscoff crumb, shaved white chocolate

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FILTER COFFEE & TEA

house selection

Corporate Chef Maxwell Terheggen



Gluten Free



Vegetarian



Can be made Vegan

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