



SET MENU

3-courses £29.50

SNACKS

**CHEESY POLENTA
CROQUETAS** 🌾 🥚 2pc 8
black truffle mayo

CORN 'RIBS' 🌾 🥚 8
black garlic & fermented chilli

HOUSE BREAD 🥚 7
spiced butter

choose one from each section

**ROASTED BEETROOT
CARPACCIO** 🌾 🥚 🥑
blue cheese, walnuts, pickled onion,
rocket, balsamic dressing

**SPICED CARROT &
COCONUT SOUP** 🌾 🥚
apples, toasted coconut,
candied hazelnuts

**KALE & QUINOA
SALAD** 🌾 🥚
pomegranate, cucumber,
lemon & tahini dressing

GRILLED CHICKEN BREAST 🥚
harissa yogurt, cherry tomatoes,
basil & parsley

ROASTED SALMON 🌾 🥚
pesto, sautéed winter greens,
lemon

**CAULIFLOWER &
CHICKPEA CURRY** 🌾 🥚
spinach, tomato, &
coconut curry sauce

DESSERT

CHIA PUDDING 🌾 🥚
berry compote, toasted almonds

LEMON POSSET 🥚
cardamom shortbread

**ICE CREAM & SORBET
SELECTION** 🥚

SIDES

TENDERSTEM BROCCOLI 🌾 🥚 8
hummus, chilli crunch

FRENCH FRIES 🌾 🥚 5.5

HONEY BAKED CARROTS 🌾 🥚 7
almonds, greek yoghurt, salsa verde

Executive Chef Jessica Luis

🌾 Gluten free 🥚 Vegetarian 🥑 Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation.

A discretionary 12.5% service charge will be added to the bill.

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