

# 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 🌾 🍷

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

~

## DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

## FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

## GRILLED OCTOPUS 🌾

ratte potatoes, chimichurri

~

## BRITISH CHEESE PLATE 🍷

membrillo, crackers

~

## TORREJAS 🍷

maple caramel apples, cinnamon ice cream

## LEMON MERINGUE TART 🍷

lemon thyme ice cream

## BISCOFF CHEESECAKE 🍷

Lotus Biscoff crumb, shaved white chocolate

~

## 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 14% service charge will be added to the bill.

# GROUP A'LA CARTE MENU

3-courses £85



Add Champagne and Caviar reception for an additional £85 per person

## STARTER

### CAESAR SALAD

romaine lettuce, Parmesan, Aleppo, brioche croutons

### LOBSTER ROLL

spicy Marie Rose sauce, brioche

### ANGUS BEEF TARTARE

smoked coal oil, St Ewe egg yolk, crispy sourdough

## MAIN

Upgrade your dining experience by adding seasonal truffle to your main dish £19 per serving (3g)

### TRUFFLE & BURRATA RAVIOLI

Parmesan

### SEA BREAM FILLET

clams, jalapeño & preserved lemon gremolata, red sorrel

### DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

## SIDES

Supplement

**TENDERSTEM BROCCOLI**   9  
hummus, chilli crunch

**GREEN SALAD**  8  
house dressing

**TRUFFLE & PARMESAN FRIES**   10

## DESSERT

### CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

### STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

### SELECTION OF SEASONAL SORBET

Executive Chef Jonathon Bowers

 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 14% service charge will be added to the bill.

# All Day Individual Choice Menu

Signature Selection £80

The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.



for the table

## HOUSE BREAD

spiced butter & sea salt

## NOCELLARA DEL BELICE & KALAMATA OLIVES

choose one from each section

## PUY LENTIL & SWEET ONION RAGOUT

miso yoghurt, spinach, toasted buckwheat

## ANGUS BEEF TARTARE

shallot, parsley, capers, crispy sourdough, egg yolk

## HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion



## SEASONAL VEGETARIAN PASTA

## SEASONAL FISH

## DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

## 'WANNA BE' DUCK & WAFFLE

marinated & pan-fried lions mane mushrooms, fried duck egg, mustard maple syrup



## CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

## LEMON MERINGUE TART

lemon thyme ice cream

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 14% service charge will be added to the bill.

# All Day Individual Choice Menu

Premium Selection £90



The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

## for the table

### HOUSE BREAD

spiced butter & sea salt

### BACON WRAPPED DATES

linguiça, Manchego, mustard

### CHEESY POLENTA CROQUETAS

black truffle mayo

### NOCELLARA DEL BELICE

& KALAMATA OLIVES  

## choose one from each section

### 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

### HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion



### SEASONAL VEGETARIAN PASTA

### SEASONAL FISH

### SEASONAL MEAT

### DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

### 'WANNA BE' DUCK & WAFFLE

pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup



### TORREJAS

maple caramel apples, cinnamon ice cream

### CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

### LEMON MERINGUE TART

lemon thyme ice cream



### 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 14% service charge will be added to the bill.