

# All Day Individual Choice Menu

£50 per person

The menu includes an array of Duck & Waffle signature dishes



## snacks for the table

### CHEESY POLENTA CROQUETAS

Parmesan, black truffle mayo

### GRAND PIG IN A BLANKET

honey mustard glaze

### CORN 'RIBS'

fermented chilli BBQ sauce

## choose one from each section

### ANGUS BEEF TARTARE

shallots, capers, Pecorino, egg yolk, music paper bread

### ROASTED PUMPKIN SOUP

crème fraîche, puffed seeds, aged balsamic

### HARISSA ROASTED CAULIFLOWER

citrus tahini, dukkah, spring onion



### DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

### ROASTED NORFOLK BRONZE TURKEY

sausage stuffing, pigs in blankets, duck fat roasties, seasonal vegetables, gravy & cranberry sauce

### PACCHERI CACIO E PEPE

fresh winter truffle

### COD MEUNIÈRE

burnt butter poached cod, lemon, parsley, sourdough croutons



### BAKEWELL TART

raspberry, almond frangipani, vanilla ice cream

### CHOCOLATE GANACHE

sesame ice cream, chocolate soil

### APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard

Head Chef Jessica Luis



Gluten free



Vegetarian



Can be made Vegan

This is a sample menu and may change due to seasonal ingredients and availability. 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.