



SET MENU

Monday - Friday | 11:30am - 9pm
Sunday | 5pm - 9pm

3-course set menu
£28 per person

SNACKS

BACON WRAPPED DATES 🌾 4/each
chorizo, Manchego, mustard

**CHEESY POLENTA
CROQUETAS** 🌾 4/each
Parmesan, black truffle mayo

BBQ-SPICED PIG EARS 🌾 9

choose one from each section

**TRADITIONAL SMOKED
SCOTTISH SALMON** 🌾
shallots, capers, rye bread, lemon,
horseradish cream

CRISPY WHITEBAIT 🌾
tartare sauce

**GREEN TOMATO
GAZPACHO** 🌾 🌿
charred tomato, avocado salsa,
Highland smoked rapeseed oil

ROASTED FILLET OF SEA TROUT
orzo, burnt tomato sauce, dill oil

**NORTH SEA COD, SALMON &
PRAWN THERMIDOR FISH CAKE**
wild garlic & parsley velouté,
deep-fried duck egg

RISOTTO PRIMAVERA 🌾 🌿 🌱
asparagus, courgette, fine herbs,
feta & salsa verde

DESSERT

BAKED CHEESECAKE
poached wild rhubarb

CRANACHAN
waffle, whisky cream, raspberries,
toasted oats

**SELECTION OF SORBETS
& ICE CREAM** 🌿

SIDES

HONEY BAKED CARROTS 🌿 🌾 6
almonds, greek yoghurt, salsa verde

FRENCH FRIES 🌿 🌾 6

TENDERSTEM BROCCOLI 🌿 🌾 8
hummus, chilli crunch

Head Chef Jessica Luis

🌾 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 12.5% service charge will be added to the bill.

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