

# 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 🌿 🌱

dukkha, tahini

## PUY LENTIL & SWEET ONION RAGOUT 🌱 🌱

miso yoghurt, spinach, toasted buckwheat

## SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

## CORNISH RED MULLET

braised red peppers, tapenade & basil emulsion

## DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

## FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

## TORREJAS 🌱

maple caramel apples, cinnamon ice cream

## SELECTION OF ICE CREAM AND SORBET 🌿 🌱

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche

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 15% 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 🌱 🍴

## HARISSA ROASTED CAULIFLOWER 🌱 🍴

dukkha, tahini

## PUY LENTIL & SWEET ONION RAGOUT 🍴 🍴

miso yoghurt, spinach, toasted buckwheat

## LOBSTER ROLL

spicy Marie Rose sauce, brioche

## SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

## CORNISH RED MULLET

braised red peppers, tapenade & basil emulsion

## DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

## FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

## RIGATONI ARRABBIATA 🍴

Datterini tomatoes, smoked chipotle, Parmesan, basil

## BRITISH CHEESE PLATE 🍴

membrillo, crackers

## TORREJAS 🍴

maple caramel apples, cinnamon ice cream

## BISCOFF CHEESECAKE 🍴

Lotus Biscoff crumb, shaved white chocolate

## SELECTION OF ICE CREAM AND SORBET 🌱 🍴

3 scoops of your choice

vanilla, chocolate, rum and raisin, cinnamon, lemon, green apple, orange, crème fraîche

## FILTER COFFEE & TEA

house selection

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

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