



# SET MENU

2-courses £24 | 3-courses £29

choose one from each section

## HARISSA CAULIFLOWER 🌿 🌱

cauliflower purée, dukkah, spring onion

## CAESAR SALAD

romaine lettuce, anchovies, Parmesan, croutons, Caesar dressing

## ATLANTIC PRAWN ROLL

spicy Marie Rose sauce, brioche

## PORK SLIDERS

brioche bun, chilli mayo, homemade pickles

## DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup +6

## STEAMED SCOTTISH MUSSELS

preserved lemon, fennel, fermented chilli, french fries

## VEGGIE BURGER 🌱

scamorza, L.O.T., pickles, special sauce, Koffman fries

## SEA BASS FILLET 🌿

new potatoes, fennel, cherry tomatoes, orange dressing

## PHILLY CHEESESTEAK

caramelised onion, Cheddar mornay, french fries

## PEA & MINT CONCHIGLIE 🌱

Parmesan, lemon, crushed red chilli

## PAVLOVA 🌿 🌱

meringue, macerated berries, tarragon ice cream

## LEMON POSSET 🌱

cardamom shortbread

## HOMEMADE TIRAMISU 🌱

coffee, mascarpone, Bowmore single malt whisky, cocoa powder, buttermilk waffle

### sides

## HONEY BAKED CARROTS 🌱 6

almonds, greek yoghurt, salsa verde

## FRENCH FRIES 🌿 🌱 5.5

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

🌿 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.

[www.duckandwaffle.com](http://www.duckandwaffle.com) | [@duckandwaffle.com](https://twitter.com/duckandwaffle)