



SET MENU

3-courses £29.50

SNACKS

CORN 'RIBS' (V) (GF) 8
black garlic & fermented chilli

CHEESY POLENTA CROQUETAS (V) (GF) 2pc 8
black truffle mayo

HOUSE BREAD (V) 7
spiced butter

choose one from each section

**TRUFFLED DEVEILED
DUCK EGGS** (V) (GF)

SCOTTISH SALMON CRUDO (GF)
pickled fennel, pink peppercorns,
pomegranate, yuzu, lemon, olive oil

HAGGIS CROQUETTES
brown sauce

HAGGIS, NEEPS & TATTIES
whisky sauce

HERB CRUSTED SCOTTISH COD (GF)
steamed potatoes, Champagne
beurre blanc, trout roe, sea herbs

WILD MUSHROOM RISOTTO (V) (GF)
crispy sage, Scottish cheddar

DESSERT

CRANACHAN (V)
raspberries, toasted oats, cream, whisky

LEMON POSSET (V)
cardamom shortbread

SIDES

HONEY BAKED CARROTS (V) (GF) 7
almonds, greek yoghurt, salsa verde

FRENCH FRIES (V) (GF) 5.5

TENDERSTEM BROCCOLI (V) (GF) 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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