

All Day Individual Choice Menu

Signature Selection £80

The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.



for the table

HOUSE BREAD 🍷

spiced butter & sea salt

NOCELLARA DEL BELICE & KALAMATA OLIVES 🍷 🍷

choose one from each section

PUY LENTIL & SWEET ONION RAGOUT 🍷 🍷

miso yoghurt, spinach, toasted buckwheat

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

HARISSA ROASTED CAULIFLOWER 🍷 🍷

dukkha, tahini



SEASONAL VEGETARIAN PASTA 🍷

SEASONAL FISH

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 🍷 🍷

crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup



CHOCOLATE MOUSSE 🍷

lime caramel, chocolate ice cream

KEY LIME PIE 🍷

toasted marshmallow, crème fraîche ice cream

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 Individual Choice Menu

Premium Selection £90



The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

for the table

HOUSE BREAD 🌱

spiced butter & sea salt

BACON WRAPPED DATES 🌱

linguiça, Manchego, mustard

CHEESY POLENTA CROQUETAS 🌱 🌱

black truffle mayo

NOCELLARA DEL BELICE

& KALAMATA OLIVES 🌱 🌱

choose one from each section

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

HARISSA ROASTED CAULIFLOWER 🌱 🌱

dukkha, tahini



SEASONAL VEGETARIAN PASTA 🌱

SEASONAL FISH

SEASONAL MEAT

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 🌱 🌱

crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup



TORREJAS 🌱

maple caramel apples, cinnamon ice cream

CHOCOLATE MOUSSE 🌱

lime caramel, chocolate ice cream

KEY LIME PIE 🌱

toasted marshmallow, crème fraîche ice cream



COFFEE & TEA

house selection

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.
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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



DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

GRILLED OCTOPUS 🌾

ratte potatoes, chimichurri



TORREJAS 🌿

maple caramel apples, cinnamon ice cream

KEY LIME PIE 🌿

toasted marshmallow, crème fraîche ice cream

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 🌾 🍷

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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

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DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

GRILLED OCTOPUS 🌾

ratte potatoes, chimichurri

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BRITISH CHEESE PLATE 🍷

membrillo, crackers

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TORREJAS 🍷

maple caramel apples, cinnamon ice cream

KEY LIME PIE 🍷

toasted marshmallow, crème fraîche ice cream

BISCOFF CHEESECAKE 🍷

Lotus Biscoff crumb, shaved white chocolate

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FILTER COFFEE & TEA

house selection

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

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GROUP A'LA CARTE MENU

3-courses £85



Add Champagne and Caviar reception for an additional £85 per person

STARTER

CAESAR SALAD

romaine lettuce, Parmesan, Aleppo, brioche croutons

LOBSTER ROLL

spicy Marie Rose sauce, brioche

SEARED GRASS-FED BEEF CARPACCIO

truffle emulsion, shallots, capers, pickled shimeji mushrooms

MAIN

Upgrade your dining experience by adding seasonal truffle to your main dish £19 per serving (3g)

TRUFFLE & BURRATA RAVIOLI

Parmesan

SEA BREAM FILLET

clams, jalapeño & preserved lemon gremolata, red sorrel

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

SIDES

Supplement

TENDERSTEM BROCCOLI   9
hummus, chilli crunch

GREEN SALAD  8
house dressing

TRUFFLE & PARMESAN FRIES   10

DESSERT

CHOCOLATE MOUSSE

lime caramel, chocolate ice cream

STICKY TOFFEE WAFFLE

butterscotch caramel sauce, clotted cream

SELECTION OF SEASONAL SORBET

Executive Chef Jonathon Bowers

 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 15% service charge will be added to the bill.