All Day Individual Choice Menu

£55 per person

The menu includes an array of Duck & Waffle signature dishes

CHEESY POLENTA CROQUETAS (2) (*) black truffle mayo

BACON WRAPPED DATES 🛞

chorizo, Manchego, mustard

CORN 'RIBS' (?) (*) black garlic & fermented chilli

SHR BRAISED PORK BELLY (*) chipotle glaze, pickled cucumber, kewpie mayo, dukkah, pork crackling

PUY LENTIL & SWEET ONION RAGOUT 🕑 😩

miso yoghurt, spinach, toasted buckwheat

DUCK BREAST CARPACCIO sprout leaves, pickled mustard seeds, cranberry jam

HISPI CABBAGE () miso brown butter, caperberries, crispy shallots

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 🕑

crispy hen of the woods mushroom, fried duck egg, mustard maple syrup

MUSHROOM & TRUFFLE RAGOUT 🥪

pappardelle, Parmesan, truffle shavings

ROASTED COD 🛞

boulangère potatoes, beurre blanc, trout caviar

LEMON MERINGUE WAFFLE 🕪

lemon curd, Italian meringue, lemon sorbet, dill

STICKY TOFFEE WAFFLE 🕪

butterscotch caramel sauce, clotted cream

TORREJAS 🥑

maple caramel apples, cinnamon ice cream

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova

(i) Gluten free (i) Vegetarian (i) Vegan

This is a sample menu and may change due to seasonal ingredients and availability. 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.

