



SET MENU

2-courses £26 | 3-courses £32

choose one from each section

ANGUS BEEF TARTARE

pickled onion, mustard, Marmite egg yolk, crispy bread

HOUSE SALAD

mixed leaves, mozzarella housemade granola mix, seeds, honey mustard dressing

ATLANTIC PRAWN ROLL

spicy Marie Rose sauce, brioche

8HR BRAISED PORK BELLY

chipotle glaze, pickled cucumber, Kewpie mayo, dukkah, pork crackling

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup +5

'WANNA BE' DUCK & WAFFLE

crispy hen of the woods mushroom, fried duck egg, mustard maple syrup +5

GRILLED BEEF BURGER

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

STEAMED SCOTTISH MUSSELS

preserved lemon, fennel, fermented chilli, french fries

ROASTED COD

lilliput capers, potatoes, beurre blanc, coriander

MUSHROOM & TRUFFLE RAGOUT

pappardelle, Parmesan, truffle shavings

LEMON MERINGUE WAFFLE

lemon curd, Italian meringue, lemon sorbet, dill

CRANACHAN WAFFLE

whiskey cream, raspberry sorbet, honey oats

BISCOFF CHEESECAKE

Lotus Biscoff crumb, shaved white chocolate

sides add £5

HONEY BAKED CARROTS

chestnuts, greek yoghurt, salsa verde

FRENCH FRIES

CRISPY BRUSSEL SPROUTS

sweet pickled chillies

Culinary Director Daniel Barbosa

Executive Chef Lucia Gregusova

 Gluten free  Vegetarian  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 | [@duckandwaffle.com](https://twitter.com/duckandwaffle)