

BRUNCH



SNACKS

CHEESY POLENTA CROQUETAS 4 / each  
black truffle mayo

CORN 'RIBS' 8  
black garlic & fermented chilli

BBQ-SPICED PIG EARS 7.5 

BACON WRAPPED DATES 4 / each 
chorizo, Manchego, mustard


HALF DOZEN OYSTERS 18 
red onion mignonette, lemon



CLASSICS

SCOTTISH BREAKFAST 16
Cumberland sausage, two eggs ~ any style,
dry cured bacon, haggis, roasted tomato,
portobello mushroom, hash brown, cheese scone

DUCK & WAFFLE 24
crispy leg confit, fried duck egg,
mustard maple syrup

'WANNA BE' DUCK & WAFFLE 24 
crispy hen of the woods mushroom,
fried duck egg, mustard maple syrup




EGGS

TWO EGGS ~ ANY STYLE 7 
sourdough toast & hand churned butter

EGGS FLORENTINE 14 
poached eggs, spinach, hollandaise, lemon zest

AVOCADO WAFFLE 13 
poached eggs, Aleppo chillies

COLOMBIAN EGGS 12 
scrambled eggs, tomato, spring onions,
sourdough toast, avocado
add grilled chorizo or smoked salmon 4.5 each

DUCK BENEDICT 16
poached eggs, smoked duck breast,
hollandaise, sriracha

SALMON ROYALE 15
poached eggs, hollandaise,
horseradish, chives

SHAKSHOUKA 14 
harissa yoghurt, coriander, black chilli flakes

SAVOURY

PUY LENTIL & SWEET ONION RAGOUT 10 
miso yoghurt, spinach, toasted buckwheat



LOBSTER ROLL 23
spicy Marie Rose sauce, brioche

FOIE GRAS CRÈME BRÛLÉE 16
pork crackling & marmalade, brioche

ROASTED COD 30 
boulangerie potatoes, beurre blanc, trout caviar

GRILLED BEEF BURGER 12
Scamorza, L.O.T, pickles, special sauce

8HR BRAISED PORK BELLY 14 
chipotle glaze, pickled cucumber, Kewpie
mayo, dukkah, pork crackling

HOUSE SALAD 14  
mixed leaves, housemade granola mix,
seeds, honey mustard dressing
choice of mozzarella or aged duck breast



SWEETS

LEMON MERINGUE WAFFLE 12 
lemon curd, Italian meringue, lemon sorbet, dill

'THE FULL ELVIS' 17 
PBJ, caramelised banana, Chantilly,
all the trimmings

DEEP FRIED MARS WAFFLE 12 
hazelnut ice cream, sweetmeat fudge sauce

SEASONAL FRUIT SALAD 7  

GREEK YOGHURT 8.5  
homemade granola or fresh fruit

CARAMELISED BANANA WAFFLE 13 
homemade chocolate & hazelnut spread,
vanilla ice cream, peanut crunch

TORREJAS 12 
maple caramel apples, cinnamon ice cream

SIDES

FRENCH FRIES 5  
add truffle & Parmesan 7 

HONEY BAKED CARROTS 5 
chestnuts, greek yoghurt, salsa verde

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 prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 10
freshly squeezed orange juice,
Champagne

BLOODY MARY 12
tomato, usual spices, choice of spirit

KIR ROYALE 14
crème de cassis,
black currant reduction,
Champagne

BUBBLES

125ml/750ml

NV PHILIPPONNAT, BRUT ROYALE RESERVE, MAREUIL-SUR-AY 17 / 95

NV FORGET-BRIMONT, ROSÉ, 1ER CRU, REIMS 20 / 116

JUICE

FRESHLY SQUEEZED ORANGE 5

**FRESHLY SQUEEZED PINK
GRAPEFRUIT** 5

PINK GRAPEFRUIT 3.5

APPLE 3.5

TOMATO 3.5

CRANBERRY 3.5

EXTRACT COFFEE ROASTERS – ROCKET ESPRESSO

Ethically sourced coffees to create a positive impact on farmers' communities.

A Duck & Waffle house roast featuring a delicious blend of 50% Project Peru and 50% Colombian Marianela. Grown in organic and cooperative farms, the coffee is rich in caramel, black cherry, liquorice and cocoa flavours.

PROJECT PERU FILTER COFFEE 4

from an organic cooperative farming on the mountains of Northern Peru

ESPRESSO 4

AMERICANO 4

MACCHIATO 4

CORTADO 4.25

FLAT WHITE 4.25

CAPPUCCINO 4.25

LATTE 4.25

MOCHA 4.50

DARK HOT CHOCOLATE 4.25
with all the trimmings 5

CANTON TEA

Ethically sourced from the world's finest tea gardens. Plucked and processed by hand, then skillfully blended in biodegradable pyramid bags. Also available as loose leaf.

BREAKFAST TEA 4

EARL GREY 4

CHAMOMILE 4

JADE GREEN TIPS 4

LEMONGRASS & GINGER 4

TRIPLE MINT 4

FRESH MINT 4