



SET MENU

2-courses £24.50 | 3-courses £29.50

SNACKS

**CHEESY POLENTA
CROQUETAS** (gf, v) 2pc 8
black truffle mayo

CORN 'RIBS' (gf, vg) 8
black garlic & fermented chilli

HOUSE BREAD (v) 7
butter & Capezzana olive oil

choose one from each section

APPLE & CANDIED PECAN SALAD (v)
blue cheese, mixed leaves,
balsamic dressing

PORK SLIDERS
brioche bun, chilli mayo,
homemade pickles

CRISPY GUNPOWDER POTATOES (v)
spice mix, coriander, yoghurt,
pomegranate, tomato & chilli jam

SEA BASS FILLET
burnt aubergine, tomato, shallot, fennel, dill

TRUFFLE & BURRATA RAVIOLI (v)
parmesan

PHILLY CHEESESTEAK
caramelised onion, Cheddar mornay,
french fries

HARISSA ROASTED LAMB BELLY (gf)
crushed potatoes, yoghurt, chilli dressing

DESSERT

STRAWBERRIES & CREAM (v)
shortbread

LEMON POSSET (v)
cardamom shortbread

ICE CREAM (v) & **SORBET** (vg)
SELECTION

SIDES

FRENCH FRIES (v) 5.5

TENDERSTEM BROCCOLI (vg) 8
hummus, chilli crunch

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

Corporate Chef Maxwell Terheggen

g: gluten conscious | v: vegetarian | vg: 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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