



SET MENU

2-courses £24 | 3-courses £29

choose one from each section

HARISSA CAULIFLOWER 🌾 🌿

cauliflower purée, dukkah, spring onion

CAESAR SALAD

romaine lettuce, anchovies, Parmesan, croutons, Caesar dressing

ATLANTIC PRAWN ROLL

spicy Marie Rose sauce, brioche

PORK SLIDERS

brioche bun, chilli mayo, homemade pickles

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup +6

STEAMED SCOTTISH MUSSELS

preserved lemon, fennel, fermented chilli, french fries

VEGGIE BURGER 🌿

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

SEA BASS FILLET 🌾

new potatoes, fennel, cherry tomatoes, orange dressing

PHILLY CHEESESTEAK

caramelised onion, Cheddar mornay, french fries

PEA & MINT CONCHIGLIE 🌿

Parmesan, lemon, crushed red chilli

PAVLOVA 🌾 🌿

meringue, macerated berries, tarragon ice cream

LEMON POSSET 🌿

cardamom shortbread

HOMEMADE TIRAMISU 🌿

coffee, mascarpone, Bowmore single malt whisky, cocoa powder, buttermilk waffle

sides

HONEY BAKED CARROTS 🌿 6

almonds, greek yoghurt, salsa verde

FRENCH FRIES 🌾 🌿 5

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

🌾 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 12.5% service charge will be added to the bill.

www.duckandwaffle.com | [@duckandwaffle.com](https://twitter.com/duckandwaffle)