

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 🌾🌱 7
chorizo, Manchego, mustard

HALF DOZEN OYSTERS 🌾🌱 17
red onion mignonette, lemon



CLASSICS

DUCK CONGEE 🌾 15
confit duck, egg, spring onion, hazelnuts, ginger,
hot sauce

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 🌱 22
crispy hen of the woods mushroom tempura,
fried duck egg, mustard maple syrup



EGGS

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

DUCK EGG EN COCOTTE 🌱 15
wild mushrooms, Gruyère, truffle, soldiers

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

EGGS FLORENTINE 🌱 14
poached egg, waffle, spinach, hollandaise, lemon zest

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

SMOKED SALMON ROYALE 15
poached eggs, waffle, hollandaise,
horseradish, chives

AVOCADO WAFFLE 🌱 13
poached eggs, Aleppo chillies

HOMEMADE CHICKPEA DHAL 🌱 12
poached eggs, sourdough toast, coriander,
pickled onion

SHAKSHOUKA 🌱 14
harissa yoghurt, coriander,
black chilli flakes



SAVOURY

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

CACIO E PEPE RAVIOLI 20
grated Pecorino and pepper emulsion

WHOLE ROASTED CORN FED CHICKEN 🌾 44
wild mushrooms, ratte potatoes, truffles, herbs

ROASTED FILLET OF HALIBUT 🌾 33
beurre blanc, lilliput capers, samphire, parsley, new potatoes

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

FOIE GRAS CRÈME BRÛLÉE 14
pork crackling & marmalade, brioche

DEEP FRIED HAGGIS BAR 12
duck fat caramel, Bovril



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

FRESHLY BAKED PASTRIES 🌱 5

GREEK YOGHURT 🌱🌱 7
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

SEASONAL FRUIT SALAD 🌱🌱 7

SIDES

FRENCH FRIES 🌱🌱 5
add truffle & Parmesan 7

ROASTED HERITAGE CARROTS 🌱 5
hazelnut butter

Culinary Director Daniel Barbosa Executive Chef Lucia Gregusova

🌾 Gluten conscious 🌱 Vegetarian 🌱 Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.

BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 9
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 16 / 90

NV PHILIPPONNAT, BRUT ROSE, ROYALE RESERVE, MAREUIL-SUR-AY 18 / 110

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 3.25

from an organic cooperative farming on the mountains of Northern Peru

ESPRESSO 3.25

AMERICANO 3.25

MACCHIATO 3.25

CORTADO 3.5

FLAT WHITE 3.5

CAPPUCCINO 3.5

LATTE 3.5

MOCHA 3.5

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.

BREAKFAST TEA 3.25

EARL GREY 3.25

CHAMOMILE 3.25

JADE GREEN TIPS 3.25

LEMONGRASS & GINGER 3.25

TRIPLE MINT 3.25

FRESH MINT 3.25