

# LATE NIGHT MENU



## BITES

**DUCK SLIDERS** 9 / each  
scamorza, L.O.T., pickles, special sauce  
add seared foie gras 14

**"THE WINGS"** 15   
spicy sauce, spring onions

**HOUSE BREAD** 8.5   
spiced butter & sea salt

**CHEESY POLENTA CROQUETAS** 4 / each   
black truffle mayo

**PORK & APPLE CORN DOG** 9   
chipotle mayo

**FRIED BOCCONCINI MOZZARELLA** 13   
sage mayo

**BACON WRAPPED DATES** 4 / each   
linguiça, Manchego, mustard

**FOIE GRAS CREME BRÛLÉE** 17  
pork crackling & marmalade, brioche

**BBQ-SPICED CRISPY PIG EARS** 9



## FILLERS

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

**BURRATA & WINTER LEAVES** 15   
homemade granola, chives, honey &  
mustard dressing

**GRILLED ARTICHOKE** 13   
sourdough sweet confit onions,  
blue cheese ranch

**"FRANCESINHA"** 21  
streaky bacon, ham, linguica, Gruyère,  
duck egg, hot sauce

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

**DUCK KATSU** 16  
brioche bun, spring onions, slaw, buffalo mayo

**DUCK SHAWARMA** 20  
flat bread, yoghurt sauce, slaw, coriander leaves

**REUBEN** 18  
salted beef, Swiss cheese, pickles, mustard

**SPICY OX CHEEK DOUGHNUT** 14  
apricot jam and paprika sugarduck egg, hot sauce



## SWEETS

**LEMON MERINGUE WAFFLE** 13   
lemon curd, Italian meringue, lemon sorbet, dill

**BAKEWELL TART** 13   
cashew, homemade damson jam,  
Yorkshire tea ice cream

**TORREJAS** 14   
maple caramel apples, cinnamon ice cream

**'THE FULL ELVIS'** 18   
PBJ, caramelised banana, Chantilly,  
all the trimmings

## SIDES

**FRENCH FRIES** 7   
add truffle & Parmesan 10

**MAC 'N' CHEESE** 15   
four cheese Mornay

**POUTINE** 8   
sweet potatoes, goat's curd, gravy

**STEAMED TENDERSTEM  
BROCCOLI** 7

Culinary Director Daniel Barbosa

Executive Chef Maxwell Terheggen

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.



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# LIBATIONS

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**MIMOSA 15**

freshly squeezed orange juice,  
Champagne

**BLOODY MARY 15**

tomato, usual spices,  
choice of spirit

**KIR ROYALE 16**

crème de cassis,  
black currant reduction,  
Champagne

**BREAKFAST FIZZ 15.5**

Grey Goose L'Orange vodka, pink grapefruit,  
citrus and a burnt toast infusion  
Carbonated and served long.  
Like marmalade on toast with a side of vodka.

**DUCK & STORMY 16.5**

Bacardi Carta Negra rum, coconut,  
lime, ginger juice  
Carbonated and bottled.  
This dark rum cocktail it's a Duck & Waffle signature.

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## WINE

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**CHAMPAGNE**

NV Philipponnat, Brut Royale Reserve, Mareuil-Sur-Ay  
NV Forget-Brimont, Rosé, 1er Cru, Reims  
NV Forget-Brimont, Blanc de Blancs 1er Cru, Reims

**125ml**

17

20

26

**WHITE**

2022 Ponte del diavolo, Pinot Grigio, Friuli-Venezia Giulia, Italy  
2021 Maximin Grunhaus, `Maximin` Mosel Riesling, Germany  
2021 Luvignac, Picpoul Pinet, Languedoc, France  
2021 Tormaresca, Chardonnay, Puglia, Italy  
2020 Chablis, Domaine William Fevre, France  
2021 Bodega La Flor Pulenta, Sauvignon Blanc, Mendoza, Argentina  
2021 Prova Regia, Bucelas Arinto, Quinta da Romeira, Portugal  
2022 Villa Bianchi Verdicchio Umani Ronchi, Italy  
2021 Morgado da Vila Alvarinho, Quinta da Lixa, Portugal  
2020 Torres Verdeo, Verdejo, Rueda, Spain

**175ml 400ml**

10.5

24

11.5

28

10

23

11

25

15

39

12

29

10

23

9

22

11

25

9

22

**ORANGE**

2020 Pulenta Naranjo Chardonnay, Viognier, Torrontes  
2022 Esoterico Unico Zelo, Clare Valley, Australia

**175ml 400ml**

13

31

15

33

**ROSÉ**

2019 Domaine Coste, Rose, IGP Pays d'Oc, France  
2020 Minuty, Prestige Cotes de Provence Rose, France

**175ml 400ml**

11

25

16

38

**RED**

2020 Torcicoda Primitivo Tormaresca, Salento  
2019 Mas La Chevaliere, Pinot Noir IGP Pays d'OC, France  
2022 Finca La Colonia Malbec, Mendoza, Norton  
2019 Guigal Cotes du Rhone Rouge, France

**175ml 400ml**

16

35

10.5

24

12

29

11.5

28

**NON ALCOHOLIC**

Wild Idol, Sparkling Rose, Germany

**125ml 750ml**

10

60

**SWEET**

2020 Oremus Tokaji Late Harvest, Hungary  
2021 Contero, Moscato d'Asti, Piedmont, Italy  
2016 Chateau Delmond, Sauternes, Bordeaux, France  
2018 Inniskillin Gold, Niagara, Vidal Icewine, Ontario, Canada

**100ml**

18

10.5

15.5

29

**FORTIFIED**

NV Offley, 10-Year-Old Tawny Port, Douro, Portugal  
2016 Sandeman, Unfiltered Late Bottled Vintage Port, Douro, Portugal

**100ml**

12

10.5