

BRUNCH



SNACKS



- BBQ-SPICED CRISPY PIG EARS** 9
- CHEESY POLENTA CROQUETAS** 4 / each
black truffle mayo
- NOCELLARA DEL BELICE & KALAMATA OLIVES** 5
- HOUSE BREAD** 8.5
spiced butter & sea salt
- CORN RIBS** 9
black garlic & fermented chilli
- BACON WRAPPED DATES** 4 / each
linguiça, Manchego, mustard

EGGS

- DUCK & WAFFLE** 24
crispy leg confit, fried duck egg,
mustard maple syrup
- DUCK EGG EN COCOTTE** 15
wild mushrooms, Gruyère, truffle, soldiers
- COLOMBIAN EGGS** 15
scrambled eggs, tomato & spring onions, sourdough toast & avocado
add grilled chorizo or smoked salmon 4.5 each
- ENGLISH BREAKFAST** 18
victorian sausage, two eggs – any style, dry cured bacon,
roasted tomato, field mushrooms, hash brown, cheese scone
- TWO EGGS ~ ANY STYLE** 10
sourdough toast & hand churned butter
- ‘WANNA BE’ DUCK & WAFFLE** 24
crispy hen of the woods mushroom tempura, fried duck egg,
mustard maple syrup
- EGGS FLORENTINE** 16
poached eggs, waffle, spinach, hollandaise, lemon zest
- DUCK BENEDICT** 18
smoked duck breast, waffle, poached eggs,
hollandaise, sriracha
- SMOKED SALMON ROYALE** 18
poached eggs, waffle, hollandaise, horseradish, chive
- AVOCADO WAFFLE** 15
poached eggs, Aleppo chillies



SAVOURY

- ANGUS BEEF TARTARE** 17
pickled onion, Marmite-cured egg yolk, crispy bread
- FOIE GRAS CRÈME BRÛLÉE** 17
pork crackling & marmalade brioche
- LOBSTER ROLL** 21
spicy Marie Rose, brioche

Sundays never tasted so good!
SUNDAY ROAST
3-courses | £55 per person
- ask your server for details -

SWEET

- ‘THE FULL ELVIS’** 18
PBJ, caramelised banana, Chantilly,
all the trimmings
- TORREJAS** 14
maple caramel apples, cinnamon ice cream
- GREEK YOGHURT** 8
homemade granola OR summer berries compote
- SEASONAL FRUIT SALAD** 9
- CARAMELISED BANANA WAFFLE** 15
housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch
- LEMON MERINGUE WAFFLE** 13
lemon curd, Italian meringue, lemon sorbet, dill
- BAKEWELL TART** 13
cashew, homemade damson jam,
Yorkshire tea ice cream
- FRESHLY BAKED PASTRIES** 8



SIDES

- DRY-CURED BACON** 5
- VICTORIAN SAUSAGE** 5
- CRUSHED AVOCADO** 4
- FRENCH FRIES** 7
add truffle & Parmesan 10
- BLACK PUDDING** 4
- ROASTED TOMATO** 4
- CHEESE SCONE** 4
- FIELD MUSHROOMS** 4
- HASH BROWNS** 4





BREAKFAST BEVERAGES

LIBATIONS

MIMOSA 16 freshly squeezed orange juice, Champagne	KIR ROYALE 16 crème de cassis, black currant reduction, Champagne	BLOODY MARY 15 tomato, usual spices, choice of spirit
DUCK & STORMY 16.5 Bacardi Carta Negra rum, coconut, lime, ginger juice		BREAKFAST FIZZ 15.5 Grey Goose L'Orange vodka, pink grapefruit, citrus and a burnt toast infusion

BUBBLES

125ml/750ml

NV PHILIPPONNAT, BRUT ROYALE RESERVE, MAREUIL-SUR-AY 17 / 98

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

JUICE

FRESHLY SQUEEZED ORANGE 6.5	APPLE 4
FRESHLY SQUEEZED PINK GRAPEFRUIT 6.5	TOMATO 4
PINK GRAPEFRUIT 4	CRANBERRY 4

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 4.50	CORTADO 4.75	LATTE 4.75
AMERICANO 4.50	FLAT WHITE 4.75	MOCHA 5.00
MACCHIATO 4.75	CAPPUCCINO 4.75	DARK HOT CHOCOLATE 4.75

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.

ENGLISH BREAKFAST 4.5	JADE GREEN TIPS 4.5
EARL GREY 4.5	LEMONGRASS & GINGER 4.5
CHAMOMILE 4.5	TRIPLE MINT 4.5