



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 4 / each
chorizo, Manchego, mustard

HALF DOZEN OYSTERS 18
red onion mignonette, lemon

CLASSICS

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 24
crispy hen of the woods mushroom
tempura, fried duck egg,
mustard maple syrup

EGGS

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

EGGS FLORENTINE 14
waffle, spinach, poached eggs, hollandaise, lemon zest

AVOCADO WAFFLE 13
poached eggs, Aleppo chillies

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

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

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

SHAKSHOUKA 14
harissa yoghurt, coriander,
black chilli flakes

SAVOURY

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

FOIE GRAS CRÈME BRÛLÉE 16
pork crackling & marmalade, brioche

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

STEAMED SCOTTISH MUSSELS 16
preserved lemon, fennel, fermented chilli,
french fries

CACIO E PEPE TAGLIATELLE 22
grated Pecorino and pepper emulsion

LOBSTER ROLL 23
spicy Marie Rose sauce, brioche

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 13
hazelnut ice cream, sweetmeat fudge sauce

SEASONAL FRUIT SALAD 7

GREEK YOGHURT 8.5
homemade granola or fresh fruit

CARAMELISED BANANA WAFFLE 13
homemade chocolate & hazelnut spread,
vanilla ice cream, peanut crunch

FRESH SLICE 4
ask your server for today’s pie selection
from our pastry team; limited quantities
available

SIDES

CHOPPED SALAD 5
lettuce, plum tomatoes, olives, croutons,
house dressing

FRENCH FRIES 5
add truffle & Parmesan 7

ROASTED CARROTS 5
labneh, toasted almonds, salsa verde

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 12.5% 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 FORGET-BRIMONT, ROSÉ, 1ER CRU, REIMS 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

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