
BRUNCH



SNACKS

BBQ-SPICED CRISPY PIG EARS 8

HOUSE BREAD (v) 8
spiced butter & sea salt

CRISPY POLENTA (v) 4 / each
truffle mayonnaise

CORN RIBS (vg) 8
spicy sticky sauce

NOCELLARA DEL BELICE & KALAMATA OLIVES (v) 5

BACON WRAPPED DATES 4 / each
linguiça, Manchego, mustard



EGGS

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

COLOMBIAN EGGS (v) 13

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

ENGLISH BREAKFAST 17

victorian sausage, two eggs – any style, dry cured bacon, mustard
crumbed tomato, field mushrooms, hash brown, sourdough toast

DUCK EGG EN COCOTTE 13

wild mushrooms, Gruyère, truffle, soldiers

TWO EGGS ~ ANY STYLE (v) 8

sourdough toast & hand churned butter

EGGS FLORENTINE (v) 15

poached hen's egg, waffle, spinach, hollandaise, lemon balm

SMOKED SALMON ROYALE 17

poached hen's egg, waffle, hollandaise, horseradish, chive
add 10g Exmoor Caviar 24

DUCK BENEDICT 17

braised duck leg, waffle, hen's egg, hollandaise & sriracha

HAM BENEDICT 16

English ham, waffle, hollandaise

DUCK CONGEE 15

confit duck, egg, spring onion, ginger, hazelnuts, hot sauce



SAVOURY

BBQ BEANS ON TOAST (v) 14
feta, chives

FOIE GRAS CRÈME BRÛLÉE 15
pork crackling & marmalade brioche

SPICY OX CHEEK DOUGHNUT 14
apricot jam, smoked paprika sugar

MINI LOBSTER ROLL 16

spicy Marie Rose sauce, brioche, Exmoor caviar

VEGAN CONGEE (vg) 14

tofu, spring onion, ginger, hazelnuts, hot sauce

TWICE BAKED KEEN'S CHEDDAR SOUFFLE (v) 15

Parmesan sauce
add shaved black truffle 9

ROASTED COD FILLET 30

beurre blanc, sea vegetables



SWEET

'THE FULL ELVIS' (v) 17

PBJ, caramelised banana, Chantilly cream,
all the trimmings

TORREJAS (v) 12

maple caramel apples, cinnamon ice cream

GREEK YOGHURT (v)

homemade granola 7
golden raisins, pine nuts, date molasses 8

SEASONAL FRUIT SALAD (v) 8

FRESHLY BAKED PASTRIES (v) 7

CARAMELISED BANANA WAFFLE (v) 14

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

LEMON MERINGUE WAFFLE (v) 12

lemon curd, Italian meringue, lemon
sherbet ice cream, dill

CHOCOLATE FONDANT (v) 14

port roasted figs, milk ice cream



SIDES

10G EXMOOR CAVIAR 24

FRENCH FRIES 7

add truffle and Parmesan 10

STEAMED TENDERSTEM BROCCOLI (vg) 7

Corporate Chef Daniel Barbosa

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 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 16 / 95

NV PHILIPPONNAT, NON DOSE ROYALE RESERVE, MAREUIL-SUR-AY 18 / 105

NV PHILIPPONNAT, BRUT ROSE, ROYALE RESERVE, MAREUIL-SUR-AY 19 / 112

JUICE

FRESHLY SQUEEZED ORANGE 5.5

**FRESHLY SQUEEZED PINK
GRAPEFRUIT** 5.5

PINK GRAPEFRUIT 3

APPLE 3

TOMATO 3

CRANBERRY 3

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

AMERICANO 4.50

MACCHIATO 4.75

CORTADO 4.75

FLAT WHITE 4.75

CAPPUCCINO 4.75

LATTE 4.75

MOCHA 5.00

DARK HOT CHOCOLATE 4.75

EXTRACT TEA

Ethically sourced from the world's finest tea gardens. Plucked and processed by hand, then skillfully blended in biodegradable pyramid bags.

ENGLISH BREAKFAST 4.5

EARL GREY 4.5

CHAMOMILE 4.5

FRESH MINT 4.5

GREEN TEA 4.5