

BREAKFAST



PORRIDGE 8

Morello cherries, pistachios and honey

FRESHLY BAKED PASTRIES 8

GREEK YOGHURT 8

homemade granola OR
summer berries compote

SEASONAL FRUIT SALAD 9



CLASSICS

ENGLISH BREAKFAST 18

Victorian sausage, two eggs – any style,
dry cured bacon, roasted tomato,
field mushrooms, hash brown, cheese scone

HOMEMADE BAKED BEANS 15

cheese scone, feta, chives

SHAKSHOUKA 15

harissa yoghurt, coriander, black chilli flakes

COLOMBIAN EGGS 15

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

TWO EGGS ~ ANY STYLE 10

sourdough toast, hand churned butter

DUCK EGG EN COCOTTE 15

wild mushrooms, Gruyère, truffle, soldiers

WAFFLES

DUCK & WAFFLE 24

crispy leg confit, fried duck egg,
mustard maple syrup

'THE FULL ELVIS' 18

PBJ, caramelised banana, Chantilly,
all the trimmings

CARAMELISED BANANA 15

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

LEMON MERINGUE 13

lemon curd, Italian meringue,
lemon sorbet, dill

AVOCADO WAFFLE 15

poached eggs, Aleppo chillies

'WANNA BE' DUCK & WAFFLE 24

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

DUCK BENEDICT 18

smoked duck breast, poached eggs,
hollandaise, sriracha

WEST COAST CRAB ROYALE 20

homemade crumpet, poached eggs,
spicy hollandaise, lime zest, chives

EGGS FLORENTINE 16

poached eggs, spinach,
hollandaise, lemon zest

SIDES

VICTORIAN SAUSAGE 5

BLACK PUDDING 4

DRY CURED BACON 5

ROASTED TOMATO 4

FRENCH FRIES 7

add truffle & Parmesan 10

FIELD MUSHROOM 4

HASH BROWNS 4

CHEESE SCONE 4

CRUSHED AVOCADO 4

HOMEMADE BAKED BEANS 3



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 14% service charge will be added to the bill.

BREAKFAST BEVERAGES



LIBATIONS

MIMOSA 17

freshly squeezed orange juice,
Champagne

BLOODY MARY 16

tomato, usual spices, choice of spirit

KIR ROYALE 17

crème
de cassis, black currant
reduction, Champagne

BUBBLES

125ml/750ml

NV PHILIPPONNAT, BRUT ROYALE RESERVE, MAREUIL-SUR-AY 18 / 103

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

JUICE

FRESHLY SQUEEZED ORANGE 7**FRESHLY SQUEEZED PINK
GRAPEFRUIT 7****PINK GRAPEFRUIT 5****APPLE 5****TOMATO 5****CRANBERRY 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 4.00

from an organic cooperative farming on the mountains of Northern Peru

ESPRESSO 5.00**AMERICANO 5.00****MACCHIATO 5.25****CORTADO 5.25****FLAT WHITE 5.25****CAPPUCCINO 5.25****LATTE 5.25****MOCHA 5.50****DARK HOT CHOCOLATE 5.50**

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 5**EARL GREY 5****CHAMOMILE 5****JADE GREEN TIPS 5****LEMONGRASS & GINGER 5****TRIPLE MINT 5**