

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
- ‘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 EGG EN COCOTTE** 15
wild mushrooms, Gruyère, truffle, soldiers
- SMOKED SALMON ROYALE** 18
poached eggs, waffle, hollandaise, horseradish, chive
- COLOMBIAN EGGS** 15
scrambled eggs, tomato & spring onions, sourdough toast & avocado
add grilled chorizo or smoked salmon 4.5 each
- DUCK BENEDICT** 18
smoked duck breast, waffle, poached eggs,
hollandaise, sriracha
- ENGLISH BREAKFAST** 18
victorian sausage, two eggs – any style, dry cured bacon,
roasted tomato, field mushrooms, hash brown, cheese scone
- AVOCADO WAFFLE** 15
poached eggs, Aleppo chillies
- TWO EGGS ~ ANY STYLE** 10
sourdough toast & hand churned butter



SAVOURY

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

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
- CARAMELISED BANANA WAFFLE** 15
housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch
- TORREJAS** 14
maple caramel apples, cinnamon ice cream
- LEMON MERINGUE WAFFLE** 13
lemon curd, Italian meringue, lemon sorbet, dill
- GREEK YOGHURT** 8
homemade granola OR summer berries compote
- SALTED CARAMEL TART** 12
malted milk ice cream
- SEASONAL FRUIT SALAD** 9
- FRESHLY BAKED PASTRIES** 8



SIDES

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

Executive Chef Maxwell Terheggen

Gluten free 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
- KIR ROYALE 17**
crème de cassis, black currant
reduction, Champagne
- BLOODY MARY 16**
tomato, usual spices,
choice of spirit
- DUCK & STORMY 17**
Bacardi Carta Negra rum, coconut,
lime, ginger juice
- BREAKFAST FIZZ 16**
Grey Goose L'Orange vodka,
pink grapefruit, citrus and a burnt toast infusion

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