



# SET MENU

2-courses £24 | 3-courses £29

choose one from each section

## HARISSA CAULIFLOWER

cauliflower purée, dukkah, spring onion

## CAESAR SALAD

romaine lettuce, anchovies, Parmesan, croutons, Caesar dressing

## ATLANTIC PRAWN ROLL

spicy Marie Rose sauce, brioche

## PORK SLIDERS

brioche bun, chilli mayo, homemade pickles

---

## DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup +6

## STEAMED SCOTTISH MUSSELS

preserved lemon, fennel, fermented chilli, french fries

## VEGGIE BURGER

scamorza, L.O.T., pickles, special sauce, Koffman fries

## SEA BASS FILLET

new potatoes, fennel, cherry tomatoes, orange dressing

## PHILLY CHEESESTEAK

caramelised onion, Cheddar mornay, french fries

## MUSHROOM & TRUFFLE RAGOUT

pappardelle, Parmesan, truffle shavings

---

## PAVLOVA

meringue, macerated berries, tarragon ice cream

## LEMON POSSET

cardamom shortbread

## HOMEMADE TIRAMISU

coffee, mascarpone, Bowmore single malt whisky, cocoa powder, buttermilk waffle

sides add £5

## HONEY BAKED CARROTS

chestnuts, greek yogurt, salsa verde

## FRENCH FRIES

Corporate Chef Maxwell Terheggen

Executive Chef Lucia Gregusova

 Gluten free  Vegetarian  Vegan

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 12.5% service charge will be added to the bill.

[www.duckandwaffle.com](http://www.duckandwaffle.com) | [@duckandwaffle.com](https://twitter.com/duckandwaffle)