

# All Day Individual Choice Menu

Signature Selection £85



The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

## for the table

### BRIOCHE PULL-APART ROLLS 🍷

whipped honey butter

### NOCELLARA DEL BELICE & KALAMATA OLIVES 🌿 🍷

## choose one from each section

### WILD MUSHROOM & TRUFFLE SOUP 🌿 🍷

tempura crisp

### HAM HOCK & PARSLEY TERRINE 🌿

celeriac remoulade, cornichons

### HARISSA ROASTED CAULIFLOWER 🌿 🍷

cauliflower purée, dukkah, spring onion

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### TRUFFLE & BURRATA RAVIOLI 🍷

Parmesan

## SEASONAL FISH

### DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

### 'WANNA BE' DUCK & WAFFLE 🍷 🍷

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

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### PLUM PUDDING 🍷

plum cobbler, roasted plum ice cream

## YULE LOG

dark chocolate & peppermint roulade, chocolate soil, mint ice cream

Corporate Chef Maxwell Terheggen



Gluten Free



Vegetarian



Can be made 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.

# All Day Individual Choice Menu

Premium Selection £99



The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

## for the table

### BRIOCHE PULL-APART ROLLS

whipped honey butter

### BACON WRAPPED DATES

linguiça, Manchego, mustard

### CHEESY POLENTA CROQUETAS

black truffle mayo

### NOCELLARA DEL BELICE

& KALAMATA OLIVES

## choose one from each section

### WILD MUSHROOM & TRUFFLE SOUP

tempura crisp

### CURED TROUT ON TOAST

horseradish cream cheese, pickled onion, dill

### HAM HOCK & PARSLEY TERRINE

celeriac remoulade, cornichons

### HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion

### TRUFFLE & BURRATA RAVIOLI

Parmesan

### SEASONAL FISH

### LAMB CUTLETS

braised shoulder Shepherd's Pie, winter greens, gravy

### DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

### ROAST TURKEY

carrot purée, brussels sprouts, parsnips, pigs in blanket, roasties, cranberries, gravy

### STICKY MARMALADE ROLL

homemade brioche, orange marmalade, vanilla ice cream

### YULE LOG

dark chocolate & peppermint roulade, chocolate soil, mint ice cream

### PLUM PUDDING

plum cobbler, roasted plum ice cream

### COFFEE & TEA

house selection

Corporate Chef Maxwell Terheggen



Gluten Free



Vegetarian



Can be made Vegan

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