



SET MENU

3-courses £29.50

SNACKS

**CHEESY POLENTA
CROQUETAS** 🌾 🌿 2pc 8
black truffle mayo

CORN 'RIBS' 🌾 🌿 8
black garlic & fermented chilli

HOUSE BREAD 🌿 7
spiced butter

choose one from each section

APPLE & CANDIED PECAN SALAD 🌾 🌿
blue cheese, mixed leaves,
balsamic dressing

PORK SLIDERS
brioche bun, chilli mayo,
homemade pickles

CRISPY GUNPOWDER POTATOES 🌾 🌿
spice mix, coriander, yoghurt,
pomegranate, tomato & chilli jam

SEA BASS FILLET 🌿
burnt aubergine, tomato, shallot, fennel, dill

TRUFFLE & BURRATA RAVIOLI 🌿
Parmesan

PHILLY CHEESESTEAK
caramelised onion, Cheddar mornay,
french fries

HARISSA ROASTED LAMB BELLY 🌿
crushed potatoes, yoghurt, chilli dressing

DESSERT

STRAWBERRIES & CREAM 🌿
shortbread

LEMON POSSET 🌿
cardamom shortbread

ICE CREAM & SORBET 🌿
SELECTION

SIDES

FRENCH FRIES 🌾 🌿 5.5

**ROASTED BRUSSELS &
CHESTNUTS** 🌾 🌿 8
maple, squash, crispy sage

HONEY BAKED CARROTS 🌾 🌿 7
almonds, greek yoghurt, salsa verde

Corporate Chef Maxwell Terheggen

🌾 Gluten free 🌿 Vegetarian 🌿 Can be made 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.

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