



## 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

**CHICKEN & WAFFLE**  
Frank's Hot Sauce butter, pickled kumquat,  
chilli, coriander

### 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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