

BRUNCH



SNACKS

BBQ-SPICED CRISPY PIG EARS 8 🌿

HOUSE BREAD 8 🌿
spiced butter & sea salt

CHEESY POLENTA CROQUETAS 4 / each 🌿🌿
black truffle mayo

CORN RIBS 8 🌿🌿
black garlic & fermented chilli

BACON WRAPPED DATES 4 / each 🌿
linguiça, Manchego, mustard

NOCELLARA DEL BELICE & KALAMATA OLIVES 5 🌿



EGGS

DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

DUCK EGG EN COCOTTE 14

wild mushrooms, Gruyère, truffle, soldiers

COLOMBIAN EGGS 14 🌿

scrambled eggs, tomato & spring onions, sourdough toast & avocado
add grilled chorizo or smoked salmon 4.5 each

ENGLISH BREAKFAST 18

victorian sausage, two eggs – any style, dry cured bacon,
roasted tomato, field mushrooms, hash brown, cheese scone

TWO EGGS ~ ANY STYLE 9 🌿

sourdough toast & hand churned butter

EGGS FLORENTINE 16 🌿

poached eggs, waffle, spinach, hollandaise, lemon balm

SMOKED SALMON ROYALE 18

poached eggs, waffle, hollandaise, horseradish, chive

DUCK BENEDICT 18

smoked duck breast, waffle, poached eggs,
hollandaise, sriracha

AVOCADO WAFFLE 15 🌿

poached eggs, Aleppo chillies



SAVOURY

ANGUS BEEF TARTARE 15

pickled onion, mustard, Marmite egg yolk, crispy bread

FOIE GRAS CRÈME BRÛLÉE 15

pork crackling & marmalade brioche

LOBSTER ROLL 19

spicy Marie Rose

SMOKED SALMON 14 🌿

pickled fennel, yoghurt, orange dressing

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

TORREJAS 12 🌿

maple caramel apples, cinnamon ice cream

GREEK YOGHURT 8 🌿🌿

homemade granola
golden raisins, pine nuts, date molasses

SEASONAL FRUIT SALAD 9 🌿🌿

CARAMELISED BANANA WAFFLE 15 🌿

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch

LEMON MERINGUE WAFFLE 13 🌿

lemon curd, Italian meringue, lemon sorbet, dill

BAKEWELL TART 13 🌿

cashew, homemade damson jam, Yorkshire tea ice cream

FRESHLY BAKED PASTRIES 8 🌿



SIDES

DRY-CURED BACON 5 🌿

VICTORIAN SAUSAGE 5

CRUSHED AVOCADO 4 🌿🌿

FRENCH FRIES 7 🌿🌿

add truffle & Parmesan 10 🌿

BLACK PUDDING 4

ROASTED TOMATO 4 🌿🌿

CHEESE SCONE 4 🌿

FIELD MUSHROOMS 4 🌿🌿

HASH BROWNS 4 🌿🌿

Culinary Director Daniel Barbosa

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 13.5% service charge will be added to the bill.



BREAKFAST BEVERAGES

LIBATIONS

MIMOSA 16
freshly squeezed orange juice,
Champagne

KIR ROYALE 16
crème de cassis,
black currant reduction,
Champagne

BLOODY MARY 15
tomato, usual spices,
choice of spirit

DUCK & STORMY 16.5
Bacardi Carta Negra rum, coconut,
lime, ginger juice

BREAKFAST FIZZ 15.5
Grey Goose L'Orange vodka,
pink grapefruit, citrus and a burnt toast infusion

BUBBLES

125ml/750ml

NV PHILIPPONNAT, BRUT ROYALE RESERVE, MAREUIL-SUR-AY 16 / 95

NV PHILIPPONNAT, NON DOSE ROYALE RESERVE, MAREUIL-SUR-AY 18 / 105

NV PHILIPPONNAT, BRUT ROSE, ROYALE RESERVE, MAREUIL-SUR-AY 19 / 112

JUICE

FRESHLY SQUEEZED ORANGE 5.5

**FRESHLY SQUEEZED PINK
GRAPEFRUIT** 5.5

PINK GRAPEFRUIT 3

APPLE 3

TOMATO 3

CRANBERRY 3

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 3.25

from an organic cooperative farming on the mountains of Northern Peru

ESPRESSO 4.50

AMERICANO 4.50

MACCHIATO 4.75

CORTADO 4.75

FLAT WHITE 4.75

CAPPUCCINO 4.75

LATTE 4.75

MOCHA 5.00

DARK HOT CHOCOLATE 4.75

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 4.5

EARL GREY 4.5

CHAMOMILE 4.5

JADE GREEN TIPS 4.5

LEMONGRASS & GINGER 4.5

TRIPLE MINT 4.5