

Brunch Sharing Menu Signature Selection £45

Indulge in our sharing menu served down the centre of the table for you and your guests to enjoy, including an array of Duck & Waffle signature dishes.

CHEESY POLENTA CROQUETAS ③ 🚱

black truffle mayo

CORN RIBS (*) (?)

black garlic & fermented chilli

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

KING OYSTER MUSHROOM SKEWERS @ (?)

crispy shallots, pickled squash

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE •

poached eggs, spinach, hollandaise, lemon zest

CARAMELISED BANANA WAFFLE 🕖

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

Executive Chef Jonathon Bowers

Gluten Free Vegetarian Can be made Vegan



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CHEESY POLENTA CROQUETAS **(#)**

black truffle mayo

BACON WRAPPED DATES (*)

linguiça, Manchego, mustard

CORN RIBS ® 🕜

black garlic & fermented chilli

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar

LOBSTER ROLL

spicy Marie Rose sauce, brioche

KING OYSTER MUSHROOM SKEWERS @ (?)

crispy shallots, pickled squash

DUCK & WAFFLE

Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup

EGGS FLORENTINE

poached eggs, spinach, hollandaise, lemon zest

COLOMBIAN EGGS 3

scrambled eggs, tomato & spring onions, sourdough toast & avocado

CARAMELISED BANANA WAFFLE

housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch

'THE FULL ELVIS' @ 🕜

PBJ, caramelised banana, Chantilly, all the trimmings

COFFEE & TEA

house selection

Executive Chef Jonathon Bowers

Gluten Free Vegetarian C Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.

All prices include VAIT. A discretionary 15% service charge will be added to the bill.