

All Day Individual Choice Menu

£50 per person

The menu includes an array of Duck & Waffle signature dishes



CHEESY POLENTA CROQUETAS

Parmesan, black truffle mayo

GRAND PIG IN A BLANKET

honey mustard glaze

CORN 'RIBS'

fermented chilli BBQ sauce



ANGUS BEEF TARTARE

shallots, capers, Pecorino, egg yolk, music paper bread

ROASTED PUMPKIN SOUP

crème fraîche, puffed seeds, aged balsamic

HARISSA ROASTED CAULIFLOWER

citrus tahini, dukkah, spring onion



DUCK & WAFFLE

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

ROASTED NORFOLK BRONZE TURKEY

sausage stuffing, pigs in blankets, duck fat roasties, seasonal vegetables, gravy & cranberry sauce

PACCHERI CACIO E PEPE

fresh winter truffle

COD MEUNIÈRE

burnt butter poached cod, brown shrimp, lemon, parsley, sourdough croutons



BAKEWELL TART

raspberry, almond frangipani, vanilla ice cream

CHOCOLATE GANACHE

sesame ice cream, chocolate soil

APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard

Head Chef Jessica Luis



Gluten free



Vegetarian



Can be made Vegan

This is a sample menu and may change due to seasonal ingredients and availability. 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.