

All Day Individual Choice Menu

Signature Selection £115



The menu selection includes an array of Duck & Waffle signature dishes, whilst the premium upgrade includes a chef's choice of the restaurant's best menu items. Seasonal vegetarian, fish and meat courses change throughout the year.

for the table

OLIVE FOCACCIA 🐣 🌱

Kalamata olives, chestnuts, sage

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌱 🌱

choose one from each section

ROASTED PUMPKIN SOUP 🐣 🌱

crème fraîche, puffed seeds, aged balsamic

DUCK LIVER PARFAIT

onion marmalade, melba toast

HARISSA ROASTED CAULIFLOWER 🌱 🌱

cauliflower purée, dukkah, spring onion

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PACCHERI CACIO E PEPE 🐣 🌱

fresh winter truffle

COD MEUNIÈRE

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

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE 🐣 🌱

crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup

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THE GOLDEN ORB

dark chocolate, tonka bean mousse, pear, chocolate crumble

APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 14% service charge will be added to the bill.

Private Dining Individual Choice Menu

£115 per person | Pre-order required

Optional cheese course, £10 supplement



for the table

OLIVE FOCACCIA

Kalamata olives, chestnuts, sage

GRAND PIG IN A BLANKET

honey mustard glaze

CHEESY POLENTA CROQUETAS

black truffle mayo

NOCELLARA DEL BELICE

& KALAMATA OLIVES

choose one from each section

ROASTED PUMPKIN SOUP

crème fraîche, puffed seeds, aged balsamic

HOUSE-CURED SALMON PASTRAMI

crème fraîche, wholegrain mustard dressing

FOIE GRAS CRÈME BRÛLÉE

pork cracking & marmalade, brioche

HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion

PACCHERI CACIO E PEPE

fresh winter truffle

COD MEUNIÈRE

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

SPICED VENISON LOIN

Savoy cabbage, parsnip espuma, chocolate shavings, juniper jus

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

ROAST TURKEY

carrot purée, brussels sprouts, parsnips, pigs in blanket, roasties, cranberries, gravy

BISCOFF CHEESECAKE

Lotus Biscoff crumble, shaved white chocolate

APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard

THE GOLDEN ORB

dark chocolate, tonka bean mousse, pear, chocolate crumble

COFFEE & TEA

house selection

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



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