

LATE NIGHT MENU



BITES

DUCK SLIDERS 8 / each
scamorza, L.O.T., pickles, special sauce
add seared foie gras 14

"THE WINGS" 15 🍷
spicy sauce, spring onions

HOUSE BREAD 8 🍷
spiced butter & sea salt

CHEESY POLENTA CROQUETAS 4 / each 🍷 🌱
black truffle mayo

PORK & APPLE CORN DOG 8 🌱
chipotle mayo

FRIED BOCCONCINI MOZZARELLA 13 🍷 🌱
sage mayo

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

FOIE GRAS CREME BRÛLÉE 15
pork crackling & marmalade, brioche

SHISHITO POPPERS 4.5 / each 🍷 🌱
chipotle mayo

BBQ-SPICED CRISPY PIG EARS 8 🌱

FILLERS

DUCK & WAFFLE 24
crispy leg confit, fried duck egg,
mustard maple syrup

BURRATA & WINTER LEAVES 15 🍷 🌱
homemade granola, chives, honey &
mustard dressing

GRILLED ARTICHOKE 12 🍷
sourdough sweet confit onions,
blue cheese ranch

SPICY OX CHEEK DOUGHNUT 14
apricot jam and paprika sugar

DUCK KATSU 15
brioche bun, spring onions, slaw,
buffalo mayo

DUCK SHAWARMA 20
flat bread, yoghurt sauce, slaw, coriander leaves

REUBEN 18
salted beef, Swiss cheese, pickles, mustard

"FRANCESINHA" 20
streaky bacon, ham, linguica, Gruyère,
duck egg, hot sauce

SWEETS

LEMON MERINGUE WAFFLE 12 🍷
lemon curd, Italian meringue, lemon sorbet, dill

BAKEWELL TART 13 🍷
cashew, homemade damson jam,
Yorkshire tea ice cream

TORREJAS 12 🍷
maple caramel apples, cinnamon ice cream

'THE FULL ELVIS' 17 🍷
PBJ, caramelised banana, Chantilly,
all the trimmings

SIDES

FRENCH FRIES 7 🍷 🌱
add truffle & Parmesan 10 🍷

MAC 'N' CHEESE 14 🍷
four cheese Mornay

POUTINE 8 🌱
sweet potatoes, goat's curd, gravy

**STEAMED TENDERSTEM
BROCCOLI** 7 🍷 🌱

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.



LIBATIONS

**MIMOSA 15**

freshly squeezed orange juice,
Champagne

BLOODY MARY 15

tomato, usual spices,
choice of spirit

KIR ROYALE 16

crème de cassis,
black currant reduction,
Champagne

BREAKFAST FIZZ 15.5

Grey Goose L'Orange vodka, pink grapefruit,
citrus and a burnt toast infusion
Carbonated and served long.
Like marmalade on toast with a side of vodka.

DUCK & STORMY 16.5

Bacardi Carta Negra rum, coconut,
lime, ginger juice
Carbonated and bottled.
This dark rum cocktail it's a Duck & Waffle signature.

WINE

CHAMPAGNE

	125ml
NV Philipponnat, Brut Royale Reserve, Mareuil-Sur-Ay	17
NV Philipponnat, Brut Rose, Royale Reserve, Mareuil-Sur-Ay	20
NV Philipponnat, Non Dose, Royale Reserve, Mareuil-Sur-Ay	18

WHITE

	175ml	400ml
2021 Ponte del diavolo, Pinot Grigio, Friuli-Venezia Giulia, Italy	10.5	24
2021 Maximin Grunhaus, `Maximin` Mosel Riesling, Germany	11.5	28
2021 Luvignac, Picpoul Pinet, Languedoc, France	10	23
2021 Tormaresca, Chardonnay, Puglia, Italy	11	25
2020 Chablis, Domaine William Fevre, France	15	39
2021 Bodega La Flor Pulenta, Sauvignon Blanc, Mendoza, Argentina	12	29
2021 Prova Regia, Bucelas Arinto, Quinta da Romeira, Portugal	10	23
2021 Villa Bianchi Verdicchio Umani Ronchi, Italy	9	22
2021 Morgado da Vila Alvarinho, Quinta da Lixa, Portugal	11	25
2020 Torres Verdeo, Verdejo, Rueda, Spain	9	22

ORANGE

	175ml	400ml
2020 Pulenta Naranjo Chardonnay, Viognier, Torrontes	13	31
2022 Esoterico Unico Zelo, Clare Valley, Australia	15	33

ROSÉ

	175ml	400ml
2019 Dmaine Coste, Rose, IGP Pays d'Oc, France	11	25
2020 Minuty, Prestige Cotes de Provence Rose, France	16	38

RED

	175ml	400ml
2020 Torcicoda Primitivo Tormaresca, Salento	16	35
2019 Mas La Chevaliere, Pinot Noir IGP Pays d'OC, France	10.5	24
2021 Finca La Colonia Malbec, Mendoza, Norton	12	29
2019 Guigal Cotes du Rhone Rouge, France	11.5	28

NON ALCOHOLIC

	125ml	750ml
Wild Idol, Sparkling Rose, Germany	10	60

SWEET

	100ml
2020 Oremus Tokaji Late Harvest, Hungary	18
2021 Contero, Moscato d'Asti, Piedmont, Italy	10.5
2016 Chateau Delmond, Sauternes, Bordeaux, France	15.5
2018 Inniskillin Gold, Niagara, Vidal Icewine, Ontario, Canada	29

FORTIFIED

	100ml
NV Offley, 10-Year-Old Tawny Port, Douro, Portugal	12
2016 Sandeman, Unfiltered Late Bottled Vintage Port, Douro, Portugal	10.5