

**SPICED DUCK DOUGHNUT 12**  
 charred pineapple jam, paprika sugar  
*£2 from every doughnut sold will go to our charity partner, Life Kitchen*



**CHAMPAGNE COCKTAILS**

<p><b>Champagne Cocktail</b> brandy, bitters, sugar cube, Champagne</p>	<p><b>15</b> <b>Champagne Negroni</b> Bombay Sapphire gin, Campari, vermouth, Champagne</p>	<p><b>Kir Royale</b> crème de cassis, black currant reduction, Champagne</p>
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\*Overnight Cocktail selection available from Thursday to Saturday only\*

**SNACKS**

<p><b>BBQ-SPICED CRISPY PIG EARS</b> 6</p>	<p><b>HOUSE BREAD, SPICED BUTTER &amp; SEA SALT (v)</b> 6</p>	<p><b>ROSEMARY &amp; GARLIC BREAD (v)</b> 6</p>
<p><b>SMOKED EEL CROQUETTES</b> seaweed mayonnaise 6</p>		<p><b>CUMIN SPICED POPPADUM (v)</b> split pea dip 5</p>
	<p><b>CRISPY POLENTA (v)</b> Parmesan &amp; truffle 3 / each</p>	<p><b>BACON WRAPPED DATES</b> linguiça, Manchego, mustard 3.5 / each</p>

**PLATES**

**'THE BIG QUACK'**  
duck patty, Swiss cheese, sweet pickle sauce,  
brioche bun  
13  
+ crispy duck confit 3

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**SALT BEEF GRILLED CHEESE**  
Gruyère, farmhouse loaf, pickles  
14

**DUCK EGG EN COCOTTE (v)**  
wild mushrooms, Gruyère, truffle, soldiers  
13

**COLOMBIAN EGGS (v)**  
scrambled eggs, tomato & spring onions, farmhouse  
loaf & avocado  
11  
add grilled chorizo or smoked salmon  
4.5 each

**DUCK KEBAB**  
confit duck leg, yoghurt, Sriracha, coriander  
14

**CRISPY SHRIMP**  
pepperonata, rapeseed mayo, spiced flatbread  
14

**SPICED DHAL (v)**  
pomegranate & parsley salad, cumin poppadum  
13

**DUCK & WAFFLE**  
confit duck leg, fried duck egg, mustard maple syrup  
18

HOJICHA STEM GREEN TEA PAIRING  
created to complement the Duck & Waffle, made from  
Japanese Hojicha stems & bachelor button flowers  
6

**SIDES**

**BURNT SQUASH (v)**  
sage pesto, blue cheese, winter leaves, honey dressing  
6 / 14

**ROSEMARY FRIES**  
4

**ROASTED CAULIFLOWER**  
Gentleman's Relish, pecorino  
7

**SWEET**

<p><b>TOFFEE APPLE WAFFLE</b> maple sauce, Granny Smith apple, hazelnuts, cinnamon ice cream 12</p>	<p><b>CHOCOLATE FONDANT</b> peanut butter ganache, vanilla ice cream, praline crunch 10</p>	<p><b>CHERRY BAKEWELL</b> smoked cherries, toasted almonds, marshmallow fluff 9</p>
		<p><b>CARAMELISED BANANA WAFFLE</b> housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch 12</p>

Executive Chef Daniel Barbosa

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.  
All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.



**Sommelier Favourites**  
 2009 Louis Roederer Brut Cristal, Reims / 385  
 2009 Dom Pérignon Brut, Reims / 275

**All night long... Wine selection from 11:30pm onwards.**

*served by 125ml Glass / 400ml Carafe / 750ml Bottle*

**CHAMPAGNE**

		<b>Gls</b>	<b>Btl</b>
NV Taittinger	Brut Reserve, Reims	16	93
NV Taittinger	Brut Prestige Rosé, Reims	20	119
NV Taittinger	Brut 'Prelude Grand Crus', Reims	25	149

**WHITE**

		<b>Gls</b>	<b>Carafe</b>	<b>Btl</b>
Stellenrust	Chenin Blanc, Stellenbosch, South Africa, 2018	10	39	58
Domaine Roux	Bourgogne Aligoté, Burgundy, France, 2017	12.5	32	71
Kellerei-Cantina	Pinot Bianco, Andrian, Alto Adige, Italy, 2017	11	35	65
Cooper's Creek	Sauvignon Blanc, Marlborough, New Zealand, 2018	10	39	59

**RED**

		<b>Gls</b>	<b>Carafe</b>	<b>Btl</b>
Saint Cosme	Côtes du Rhône, Rhône, France, 2017	9	28	49
Valdivieso	Cabernet Sauvignon - Carmenere, Caballo Loco, Alpalta, Colchagua, Chile, 2014	13.5	43.5	80
Huia	Pinot Noir, Marlborough, New Zealand, 2014	13	42	78
Garzón	Tannat, Maldonado, Uruguay, 2016	9.5	30.5	56

**ROSÉ**

		<b>Gls</b>	<b>Carafe</b>	<b>Btl</b>
Domaine Lafage	Côtes Catalanes, France, 2017	9	29	54

**COCKTAILS 14**

Enjoy! Rich AKA The Cocktail Guy

**P.S. Olive You**  
 Green olive Arette tequila, Italicus  
 Rosolio Di Bergamotto, verbena, tonic  
 & Prosecco.  
 \*\*\*  
*Served long, as an aperitif style drink.*

**Ristretto Negroni**  
 Bombay Sapphire gin Campari,  
 Martini vermouth blend. Slow dripped  
 through roasted coffee, over 24hrs.  
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*The classic Negroni, gets a kick...*

**Pink Peppercorn Lemonade**  
 Pink peppercorn infused Fords gin,  
 clarified citrus, elderflower,  
 lemon leaf, soda.  
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*Fresh, herbaceous, long and citrusy.*

**Reformed Pornstar Cocktail**  
 Grey Goose La Vanille vodka, cream  
 sherry, clarified passion fruit, vanilla.  
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*The classic Pornstar cocktail - reimagined.*

Cocktails available every day until 3 am. Full cocktail list available on request.

**BRANDIES**

**EAU-DE-VIE & APERITIF**

**AFTER DINNER**

Baron de Sigognac 20 YO (armagnac), France	16.5	Kamm & Sons, U.K.	9.5	Averna (amaro), Italy	9.5
Barsol Quebranta (pisco), Peru	10	Kirsch, France	14.5	Baileys, Ireland	9.5
Camut 6 YO (calvados), France	15	Martini Rosso, Italy	9.5	Chartreuse Green, France	12.5
Clos Martin Folle Blanche (armagnac), France	17	Martini Bianco, Italy	9.5	Chartreuse Yellow, France	11.5
Courvoisier XO (cognac), France	25	Martini Gran Lusso, Italy	9.5	Disaronno Amaretto, Italy	9.5
Hennessy XO (cognac), France	36	Martini Dry, Italy	9.5	Drambuie, Scotland	11
Hennessy Paradis (cognac), France	120	Martini Riserva Speciale Rubino, Italy	9.5	Fernet-Branca, Italy	10
Nardini Bianco (grappa), Italy	11.5	Martini Riserva Speciale Ambrato, Italy	9.5	Galliano L'Autentico, Italy	11
Pierre Ferrand Ambre (cognac), France	10.5	Noilly Prat Ambre, France	10	Galliano Ristretto, Italy	10
				Luxardo Limoncello, Italy	9.5
				Mandarine Napoléon XO, Belgium	41

DWΣ denotes a Duck & Waffle in-house formula

*\*wines are subject to availability, all prices include 20% VAT discretionary 13.5% service charge will be added to the bill*