



BRUNCH

SNACKS

- BBQ-SPICED CRISPY PIG EARS** 6
- NOCELLARA DEL BELICE & KALAMATA OLIVES** (v) 5
- HOUSE BREAD** (v) 6 spiced butter & sea salt
- BACON WRAPPED DATES** 3.5 / each
- CRISPY POLENTA** (v) 3 / each
Parmesan & truffle

BELGIAN WAFFLES

- SPRING FEVER ELVIS** (v) 17
whole buttermilk waffle, rhubarb, blood orange & lemon tea jam, almond butter, mascarpone Chantilly
- CARAMELISED BANANA** (v) 12
housemade hazelnut chocolate spread, vanilla ice cream, peanut crunch
- TOFFEE APPLE** (v) 12
maple sauce, Granny Smith apple, hazelnuts, cinnamon ice cream
- ASPARAGUS 'FLORENTINE'** (v) 17
hen's egg, poached asparagus, lemon balm

LIBATIONS

- MIMOSA**
freshly squeezed orange juice, Champagne
15
- BLOODY MARY**
tomato, usual spices, citrus, your choice of spirit
14
- CLARIFIED BLOODY MARIA**
Arette tequila, Noilly Prat dry vermouth, clarified Bloody Mary.
14
- CHAMPAGNE**
served by 125ml Glass / 750ml Bottle
- NV TAITTINGER, BRUT RESERVE, REIMS**
14.5 / 87
- NV TAITTINGER, BRUT PRESTIGE ROSÉ, REIMS**
18.5 / 110
- NV TAITTINGER, BRUT 'PRELUDE GRAND CRUS', REIMS**
22.5 / 130

EGGS

- DUCK EGG EN COCOTTE** (v) 13
wild mushrooms, Gruyère, truffle, soldiers
- COLOMBIAN EGGS** (v) 11
scrambled eggs, tomato & spring onions, farmhouse loaf & avocado
add grilled chorizo or smoked salmon
4.5 each
- DUCK BENEDICT** 15
braised duck leg, waffle, hen's egg & Sriracha
- SPICED DHAL** (v) 10
poached hen's egg, fresh coriander, flatbread, sumac
- TWO EGGS ~ ANY STYLE** (v) 8
farmhouse loaf & hand churned butter
- SMOKED SALMON ROYALE** 14
hen's egg, waffle, horseradish & chive

FAVOURITES

- DUCK & WAFFLE** 18
crispy leg confit, fried duck egg, mustard maple syrup
- HOJICHA STEM GREEN TEA PAIRING** 6
created to complement the Duck & Waffle, made from Japanese Hojicha stems & bachelor button flowers
- ENGLISH BREAKFAST** 16
lincolnshire sausage, two eggs - any style, dry cured bacon, plum tomato, field mushroom, hash brown, Cheddar & buttermilk scone
- DUCK CONGEE** 15
confit duck, egg, spring onion, ginger, hazelnuts, hot sauce

SAVOURY

- PUY LENTILS** (v) 10
spinach, sweet onion, organic yoghurt, miso & nasturtiums
- CRISPY SHRIMP** 14
pepperonata, rapeseed mayo, spiced flatbread
- FOIE GRAS CRÈME BRÛLÉE** 13
pork crackling & marmalade brioche
- COAL-ROASTED BEETROOT** (v) 8
tamarind, pickled dates, caraway bread
- BURNT SQUASH** (v) 6 / 14
sage pesto, blue cheese, winter leaves, honey dressing
- SPICY OX CHEEK DOUGHNUT** 12
apricot jam, smoked paprika sugar

SWEET

- CHOCOLATE FONDANT** (v) 10
peanut butter ganache, vanilla ice cream, praline crunch
- TORREJAS** (v) 14 (serves two)
maple caramel apples, cinnamon ice cream
- GREEK YOGURT** (v)
homemade granola 7
honeycomb & bee pollen 8
- SEASONAL FRUIT SALAD** (v) 7
- FRESHLY BAKED PASTRIES** (v) 7
croissant, pain au chocolat, pain au raisin
- HOMEMADE BISCUITS** (v) 5
a selection of classic biscuits reworked with a Duck & Waffle twist
- BLACK CHOCOLATE AFTERNOON TEA PAIRING** 4.5
created to complement our Homemade Biscuits, this blended bespoke tea is made from cocoa, coconut & black tea

FOR THE TABLE

- REGINETTE PASTA** (v) 20
lemon thyme, wild mushrooms, truffle
- OVEN-BAKED COD** (for 2) 38
salsify, trompettes, seaweed mayonnaise
- 38 DAY AGED 500G ANGUS BONE-IN RIB-EYE** (for 2) 42
charred Little Gem, calçot onion, grape husk mustard & caper butter sauce
- WHOLE ROASTED CHICKEN** (for 2-3) 40
Ratte potatoes, wild mushrooms, truffle
- BRAISED LAMB SHANK** 25
roast swede, buckwheat yoghurt, lamb broth

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 Selections

served by 125ml / 400ml / 750ml

WHITE	GLS	CARAFE	BTL
2018 STELLENRUST CHENIN BLANC, STELLENBOSCH, SOUTH AFRICA	8	26	47
2018 COOPER'S CREEK, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	8.5	28	50
2017 DOMAINE ROUX, BOURGOGNE ALIGOTE`, BURGUNDY, FRANCE	10	32	61
2017 DOMINGO MARTIN, ALBARINO, RIAS BAIXAS, GALICIA, SPAIN	7.5	24	42
2017 KELLEREI-CANTINA, PINOT BIANCO, ANDRIAN, ALTO ADIGE, ITALY	9	29	54
2017 EL MURÓ, MACABEO, CARIÑENA, ARAGON, SPAIN			28
2017 PRODUTTORI DEL GAVI, IL TUFFOLO, GAVI, PIEDMONT, ITALY			45
2016 DOMAINE FOUASSIER, SANCERRE, CLOS PARADIS, LOIRE, FRANCE			55
ROSÉ	GLS	CARAFE	BTL
2017 DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	7.5	24	45
2017 CHÂTEAU D'ESCLANS, WHISPERING ANGEL, CÔTES DE PROVENCE			76
RED	GLS	CARAFE	BTL
2011 BODEGA VALDEMAR, CONDE DE VALDEMAR, RESERVA, RIOJA, SPAIN	9.5	30	54
2016 GARZÓN, TANNAT, MALDONADO, URUGUAY	9	29	54
2014 HUIA, PINOT NOIR, MARLBOROUGH, NEW ZEALAND	12.5	39	72
2017 SAINT COSME, CÔTES DU RHÔNE, RHÔNE, FRANCE	8	25.5	47
2014 VALDIVIESO, CABERNET SAUVIGNON - CARMENERE, CABALLO LOCO, ALPALTA, COLCHAGUA, CHILE	13.5	43.5	80
2017 PAUL MAS, VALMONT, GRENACHE, LANGUEDOC, FRANCE			36
2014 VIÑA VENTISQUERO, SYRAH, PANGEA, CLOS APALTA VINEYARD, COLCHAGUA, CHILE			85
2016 DOMAINE COMBIER, CROZES HERMITAGE, RHONE, FRANCE			64
2014 LUCIEN LARDY, 'LES CHENES', FLEURIE, BEAUJOLAIS, FRANCE			69
2014 BODEGA CATENA ZAPATA, MALBEC, CATENA ALTA, HISTORIC ROWS, MENDOZA ARGENTINA			95

** Full Wine List available upon request
 Wines subject to availability
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