

Take home your dining experience with our cookbook,
Duck & Waffle Recipes & Stories (£ 20). Please ask your server for details.



BREAKFAST MENU

PORRIDGE (v)

maple pecans, toasted seeds & banana
7

FRESHLY BAKED PASTRIES (v)

croissant, pain au chocolat, pain aux raisins
7

GREEK YOGURT (v)

homemade granola 7
honeycomb & bee pollen 8

SEASONAL FRUIT SALAD (v)

7

WAFFLES

SWEET

SPRING FEVER ELVIS (v)

whole buttermilk waffle, rhubarb, blood orange &
lemon tea jam, almond butter, mascarpone Chantilly
17

CARAMELISED BANANA (v)

housemade hazelnut chocolate spread,
vanilla ice cream, peanut crunch
12

TOFFEE APPLE (v)

maple sauce, Granny Smith apple, hazelnuts,
cinnamon ice cream
12

SAVORY

DUCK BENEDICT

braised duck leg, waffle, hen's egg & Sriracha
15

SMOKED SALMON ROYALE

hen's egg, waffle, horseradish & chive
14

ASPARAGUS "FLORENTINE" (v)

hen's egg, waffle, poached asparagus, lemon balm
17

DUCK & WAFFLE

crispy leg confit, 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

CLASSICS

ENGLISH BREAKFAST

Lincolnshire sausage, two eggs - any style,
dry cured bacon, plum tomato, field mushroom,
hash brown, Cheddar & buttermilk scone
16

SPICED DHAL (v)

poached hen's egg, fresh coriander,
flatbread, sumac
10

TWO EGGS ~ ANY STYLE (v)

farmhouse loaf &
hand churned butter
8

COLOMBIAN EGGS (v)

scrambled eggs, tomato & spring onions,
farmhouse loaf & avocado 11
add grilled chorizo or smoked salmon 4.5 each

DUCK EGG EN COCOTTE (v)

wild mushrooms, Gruyère, truffle, soldiers
13

SIDES

LINCOLNSHIRE SAUSAGE

3

DRY CURED BACON

4

FIELD MUSHROOM (v)

3

CRUSHED AVOCADO (v)

4

BLACK PUDDING

3

PLUM TOMATO (v)

3

HASH BROWNS (v)

3

CHEDDAR & BUTTERMILK SCONE (v)

4

Please note, the kitchen cannot accommodate any substitutions to the breakfast menu. Thank you for understanding.

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.



BREAKFAST BEVERAGES

LIBATIONS

BLOODY MARY

tomato, usual spices, choice of spirit
14

MIMOSA

freshly squeezed orange juice,
Champagne
15

KIR ROYALE

crème de cassis, black currant reduction,
Champagne
15

BUBBLES

125ml/750ml

- 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

JUICE

- FRESHLY SQUEEZED**
ORANGE /
PINK GRAPEFRUIT 5.5
GRAPEFRUIT 3
APPLE 3
ORANGE 3
TOMATO 3
CRANBERRY 3

JING TEA

- ENGLISH BREAKFAST** 4.5
EARL GREY 4.5
CHAMOMILE 4.5
FRESH MINT 4.5
GREEN TEA 4.5
~
HOT CHOCOLATE 3.5

COFFEE

- ~ **CAFFÉ MUNETTI** ~
ESPRESSO 3.5 / 5
MACCHIATO 3.5 / 5
CAFFÉ LATTE 4
CAPPUCCINO 4
MOCHA 4
AMERICANO 4
FLAT WHITE 4.5
CORTADO 3.5 / 5

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