



LATE NIGHT MENU



BITES

BBQ-SPICED CRISPY PIG EARS

6

SMOKED EEL CROQUETTES

seaweed mayonnaise
6

CRISPY POLENTA (v)

Parmesan & truffle
3 / each

FRIED BOCCONCINI MOZZARELLA (v)

sage mayonnaise
13

"THE WINGS"

celery relish, black garlic sticky spicy sauce
15

CRISPY BABY SQUID

fermented black chilli mayonnaise, lime
7

PORK & APPLE CORN DOG

chipotle mayonnaise
6

HOUSE BREAD, SPICED BUTTER & SEA SALT (v) 6

CUMIN SPICED POPPADUM (v)

split pea dip
5

BACON WRAPPED DATES

linguiça, Manchego, mustard
3.5 / each

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade brioche
13

FILLERS

'THE BIG QUACK'

duck patty, Swiss cheese, sweet pickle sauce, brioche bun
13
+crispy duck confit 3

SPICY OX CHEEK DOUGHNUT

apricot jam, smoked paprika sugar
12

PURPLE ARTICHOKE GRILLED SANDWICH (v)

mature Cheddar, sweet confit onions, ranch, Kalamata olives
10

"FRANCESINHA" SANDWICH

streaky bacon, salted beef, linguica sausage, Gruyère,
duck egg, beer sauce
18

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

SALT BEEF GRILLED CHEESE

Gruyère, farmhouse loaf, pickles
14

DUCK 'N' CHEESE

confit duck leg, macaroni, American cheese, Mornay
14

DUCK KEBAB

confit duck leg, yoghurt, Sriracha, coriander
14

PULLED LAMB

pita bread, charred aubergine, whipped feta cheese
16

SPICED DHAL (v)

pomegranate & parsley salad, cumin poppadum
13



SIDES

ROASTED CAULIFLOWER

Gentleman's Relish, Pecorino
7

POUTINE (v)

cheese curd, sweet potatoes,
onion gravy
7

ROSEMARY FRIES (v)

4

SWEET

BLOOD ORANGE BELGIAN WAFFLE (v)

honey roasted parsnip ice cream,
orange curd & marmalade
13

CHOCOLATE FONDANT (v)

peanut butter ganache,
vanilla ice cream, praline crunch
10

TORREJAS (v)

maple caramel apples,
cinnamon ice cream
(serves two) 14

CARAMELISED BANANA WAFFLE (v)

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

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.

CHAMPAGNE		125ml	750ml	
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		175ml	400ml	750ml
Herdade do Esporao	Pé Branco, Alentejo, Portugal, 2018	9	20.5	39
Maison Belenger	IGP Cotes de Gascogne Blanc, Languedoc-Roussillon, France, 2017	10	22.5	42
Kellerei-Cantina	Pinot Bianco, Andrian, Alto Adige, Italy, 2017	15.5	35	65
Cooper's Creek	Sauvignon Blanc, Marlborough, New Zealand, 2018	14	32	59
RED		175ml	400ml	750ml
Saint Cosme	Côtes du Rhône, Rhône, France, 2017	13.5	30.5	59
Les cotilles	Pinot Noir, Vin de France, France, 2017	12.5	28.5	50
Altos de Jose`Ignacio	Tannat Reserve, Uruguay, 2017	15.5	35	65
Herdade do Esporao	Pé Tinto, Alentejo, Portugal, 2018	9	20.5	39
ROSÉ		175ml	400ml	750ml
Domaine Lafage	Côtes Catalanes, France, 2017	12.5	29	54

BRANDIES

Baron de Sigognac 20 YO (armagnac), France	16.5
Barsol Quebranta (pisco), Peru	10
Camut 6 YO (calvados), France	15
Clos Martin Folle Blanche (armagnac), France	17
Courvoisier XO (cognac), France	25
Hennessy XO (cognac), France	36
Hennessy Paradis (cognac), France	120
Nardini Bianco (grappa), Italy	11.5
Pierre Ferrand Ambre (cognac), France	10.5

EAU-DE-VIE & APERITIF

Kamm & Sons, U.K.	9.5
Kirsch, France	14.5
Martini Rosso, Italy	9.5
Martini Bianco, Italy	9.5
Martini Gran Lusso, Italy	9.5
Martini Dry, Italy	9.5
Martini Riserva Speciale Rubino, Italy	9.5
Martini Riserva Speciale Ambrato, Italy	9.5
Noilly Prat Ambre, France	10

AFTER DINNER

Averna (amaro), Italy	9.5	Fernet-Branca, Italy	10
Baileys, Ireland	9.5	Galliano L'Autentico, Italy	11
Chartreuse Green, France	12.5	Galliano Ristretto, Italy	10
Chartreuse Yellow, France	11.5	Luxardo Limoncello, Italy	9.5
Disaronno Amaretto, Italy	9.5	Mandarine Napoléon XO, Belgium	41
Drambuie, Scotland	11		

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

Wine glass 125ml available