

Take home your dining experience with *Duck & Waffle Recipes & Stories* (£ 20), our 1st cookbook by Chef Dan Doherty or his newest offering *Toast Hash Roast Mash: Real Food for Every Time of Day* (£ 20) please ask your server for details



## BREAKFAST MENU

### SEASONAL FRUIT SALAD (v)

cinnamon & vanilla syrup  
7

### GREEK YOGHURT (v)

berry compote 6      homemade granola 7  
honeycomb & bee pollen 8

### PORRIDGE (v)

maple pecans, toasted seeds & banana  
7

### SELECTION OF FRESHLY BAKED PASTRIES (v)

croissant, pain au chocolat, pain aux raisins  
7

### TOASTED FARMHOUSE LOAF (v)

choice of:  
housemade chocolate spread,  
strawberry jam, orange marmalade  
4

## WAFFLES

### SWEET

#### FULL ELVIS (v)

pbj, banana brûlée, chantilly cream, all the trimmings  
15

#### CARAMELISED BANANA (v)

housemade hazelnut chocolate spread,  
vanilla ice cream, peanut crunch  
10

#### TOFFEE APPLE (v)

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

### SAVORY

#### OX CHEEK BENEDICT

braised ox cheek, hen's egg & Sriracha  
11

#### DUCK & WAFFLE

crispy leg confit, fried duck egg,  
mustard maple syrup  
16

#### SMOKED SALMON ROYALE

hen's egg, waffle, horseradish & chive  
13

## CLASSICS

### HOUSE BREAKFAST

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

### COLOMBIAN EGGS (v)

scrambled eggs, tomato & spring onions,  
farmhouse loaf & avocado  
11

add grilled chorizo or smoked salmon 4.5 each

### INDIAN SPICED CHICKPEAS (v)

poached hen's eggs, coriander & cumin bread  
9

### DUCK EGG EN COCOTTE (v)

wild mushrooms, Gruyère, truffle, soldiers  
13

### TWO EGGS ~ ANY STYLE (v)

farmhouse loaf & hand churned butter  
7

### BEANS ON TOAST (v)

Parmesan, Cheddar & buttermilk scone,  
spicy bbq baked beans  
9

## SIDES

#### LINCOLNSHIRE SAUSAGE

3

#### BACON

4

#### FIELD MUSHROOM (v)

3

#### BLACK PUDDING

3

#### ROAST TOMATO (v)

3

#### HASH BROWNS (v)

3

#### SPICY BBQ BAKED BEANS

3

\*please note all coffees are available decaffeinated

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

Chef Director, Duck & Waffle Restaurants Dan Doherty Executive Chef Tom Cenci

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 12.5% service charge will be added to the bill.



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## BREAKFAST BEVERAGES

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### 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

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### BUBBLES

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125ml/750ml

- NV Bruno Paillard Brut Extra, Première Cuvée, Reims 12.5 / 69  
NV Bruno Paillard Brut, Blanc de Blancs, Grand Cru, Reims 22.5 / 125  
NV Bruno Paillard Extra Brut, Rosé, Première Cuvée, Reims 18 / 108

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### 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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