

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



## 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

**'THE FULL ELVIS' (v) 16**

PBJ, caramelised banana, Chantilly cream,  
all the trimmings

**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

### LIBATIONS

**MIMOSA**

freshly squeezed orange juice, Champagne

15

**BLOODY MARY**

tomato, usual spices, citrus, your choice of spirit

14

**CLARIFIED BLOODY MARIA**

Cabeza tequila, Noilly Prat dry vermouth, clarified Bloody Mary.

14

**CHAMPAGNE**

served by 125ml Glass / 750ml Bottle

**NV BRUNO PAILLARD EXTRA BRUT, PREMIÈRE CUVÉE, REIMS**

12.5 / 75

**NV BRUNO PAILLARD BRUT, BLANC DE BLANCS,**

**GRAND CRU, REIMS**

22.5 / 125

**NV BRUNO PAILLARD EXTRA BRUT, ROSÉ, PREMIÈRE CUVÉE, REIMS**

18 / 108

### 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**

crispy duck leg, waffle, hen's egg & Sriracha

**SPICED CHICKPEAS (v) 10**

poached hen's egg, cumin flatbread

**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

**HOUSE BREAKFAST 16**

lincolnshire sausage, two eggs - any style, dry cured bacon, smoked 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

**CHARRED BABY GEM (v) 6**

ranch dressing, toasted buckwheat

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### 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)**

berry compote 6      homemade granola 7

honeycomb & bee pollen 8

**SEASONAL FRUIT SALAD (v) 7**

vanilla syrup

**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

**OVEN-BAKED COD 38**

caviar, roasted turnips, samphire & tarragon mayonnaise

**SPINACH & RICOTTA RAVIOLI (v) 19**

watercress purée, roasted almonds & pea broth

**38 DAY AGED 500G ANGUS BONE-IN RIB-EYE 42 (for 2)**

charred Little Gem, calçot onion, grape husk mustard & caper butter sauce

**WHOLE ROASTED CHICKEN 40**

Ratte potatoes, wild mushrooms, truffle

**BEER-BRAISED RABBIT 20**

greens, soaked pie pastry & tarragon mustard

Executive Chef Tom Cenci

Chef de Cuisine 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
2017 KEN FORRESTER, CHENIN BLANC, RESERVA, RESERVE, STELLENBOSH, SOUTH AFRICA	8	26	47
2017 COOPER'S CREEK, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	8.5	28	50
2016 ALBERT BICHOT DOMAINE LONG-DEPAQUIT CHABLIS, BURGUNDY, FRANCE	11	34.5	63
2017 CUATRO RAYAS, VERDEJO, RUEDA, SPAIN	7	20	37
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 FORTE, GAVI, PIDE MONT, ITALY			45
2016 DOMAINE FOUASSIER, SANCERRE, LES CHAILLOUX, LOIRE, FRANCE			55
ROSÉ	GLS	CARAFE	BTL
2017 DOMAINE LAFAGE, CÔTES CATALANES, FRANCE	7.5	28	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	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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