LATE NIGHT MENU

BITES

CHEESY POLENTA CROQUETAS black truffle mayo GF V — 5 / each
GRAND PIG IN A BLANKET honey mustard glaze GF — 8 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero GF — 8.5 / each
CORONATION CHICKEN TOSTADA cornfed chicken thighs, pickled golden raisins — 9
"THE WINGS" dirty or naked, buffalo or black garlic BBQ sauce GF — 15
PORK & PRAWN TOAST sweet chilli — 18
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche — 21

FILLERS

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup — 27
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck egg, mustard maple syrup — 25
GRILLED CHEESE Comté cheese, truffle — 14
CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons — 16
add smoked chicken or hot smoked salmon — 6 / each
DUCK KATSU brioche bun, spring onions, slaw, buffalo mayo — 16
DUCK DAWG duck smoked sausage, sauerkraut, pineapple ketchup, spicy Korean mayo — 16
BREAKFAST BUTTY sausage patty, fried egg, American cheese, Daddies brown sauce — 16
BEEF BURGER American cheese, secret sauce, brioche — 18
DUCK SHAWARMA flat bread, yoghurt sauce, slaw, coriander leaves — 20

SWEETS

CHOCOLATE MOUSSE caramel, shortbread, chocolate ice cream VO — 13
PASSIONFRUIT & MANGO CHOUX BUN Chantilly cream, mango sorbet V — 13
BAKED ALASKA pistachio sponge, vanilla ice cream, torched meringue V — 12
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings V VO — 21
CRÈME BRÛLÉE FRENCH TOAST berry compote V — 19.5

SIDES

FRENCH FRIES GF VO — 10
TRUFFLE & PARMESAN FRIES V GF — 11
MAC 'N' CHEESE four cheese Mornay V — 16

Executive Chef Jonathon Bowers

GF Gluten Free V Vegetarian VO Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.