

# LATE NIGHT MENU



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## BITES

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### BBQ-SPICED CRISPY PIG EARS 8

#### "THE WINGS" 15

spicy BBQ sauce, chilli, spring onions

#### HOUSE BREAD (v) 8

spiced butter & sea salt

#### CRISPY POLENTA (v) 4 / each

truffle mayonnaise

### FRIED BOCCONCINI MOZZARELLA 13

sage mayonnaise

#### BACON WRAPPED DATES 4 / each

linguiça, Manchego, mustard

#### FOIE GRAS CREME BRULEE 15

pork crackling & marmalade, brioche

#### JALAPEÑO POPPERS (vg) 4.5 / each

chipotle mayo



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## FILLERS

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### DUCK & WAFFLE 24

crispy leg confit, fried duck egg, mustard maple syrup

#### GOAT KOFTE 13.5

cumin yoghurt, pomegranate molasses, spiced crisp bread

#### SLIDER 18

beef, foie gras, bullace

#### DUCK 'N' CHEESE 14

confit duck leg, macaroni, American cheese, Mornay

#### SPICY OX CHEEK DOUGHNUT 14

apricot jam and paprika sugar

### COLOMBIAN EGGS (v) 13

scrambled eggs, tomato & spring onions, sourdough toast & avocado

add grilled chorizo or smoked salmon 4.5 each

#### ENGLISH BREAKFAST 17

Victorian sausage, two eggs –any style, dry cured bacon, mustard crumbed tomato, field mushrooms, hash brown, sourdough toast

#### EGGS FLORENTINE (v) 15

poached hen's egg, waffle, spinach, hollandaise, lemon balm

#### DUCK BENEDICT 17

braised duck leg, waffle, hen's egg, hollandaise, sriracha

#### BBQ BEANS ON TOAST (v) 14

feta, chives



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## SWEETS

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### LEMON MERINGUE WAFFLE (v) 12

lemon curd, Italian meringue, lemon sorbet, dill

#### BAKEWELL TART (v) 13

almond, raspberry jam, lemon creme fraiche

### TORREJAS (v) 12

maple caramel apples, cinnamon ice cream

#### 'THE FULL ELVIS' (v) 17

PBJ, caramelised banana, Chantilly cream, all the trimmings



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## SIDES

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### FRENCH FRIES (v) 7

add truffle & Parmesan 10

### STEAMED TENDERSTEM

BROCCOLI (vg) 7

Corporate Chef Daniel Barbosa

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.





## LIBATIONS

### MIMOSA 15

freshly squeezed orange juice,  
Champagne

### BLOODY MARY 15

tomato, usual spices,  
choice of spirit

### KIR ROYALE 16

crème de cassis,  
black currant reduction,  
Champagne

### BREAKFAST FIZZ 15.5

Grey Goose L'Orange vodka, pink grapefruit,  
citrus and a burnt toast infusion  
Carbonated and served long.  
Like marmalade on toast with a side of vodka.

### DUCK & STORMY 16.5

Bacardi Carta Negra rum, coconut,  
lime, ginger juice  
Carbonated and bottled.  
This dark rum cocktail it's a Duck & Waffle signature.

## WINE

### CHAMPAGNE

125ml Bottle

NV	Philipponnat, Brut Royale Reserve, Mareuil-Sur-Ay	16	95
NV	Philipponnat, Non-Dose Royale Reserve, Mareuil-Sur-Ay	18	105
NV	Philipponnat, Brut Rose Royale Reserve, Mareuil-Sur-Ay	19	112

### WHITE

175ml

2021	Tinpot Hut, Sauvignon Blanc, Marlborough, New Zealand	12	54
2020	Les Hauts de Milly, Chablis, Burgundy, France	16	75
2019	Ponte del diavolo, Pinot Grigio, Friuli-Venezia Giulia, Italy	10.5	46
2018	Maximin Grunhaus, `Maximin` Mosel Riesling, Germany	11.5	49
2020	Rioja Blanco "Pharos", Bodega Classica - North-East, Spain	11	48
2020	Luvignac, Picpoul de Pinet, France	10	42
2017	Terrazze Dell'etna, `Ciuri` Etna Bianco, Etna, Sicily, Italy	14	60
2020	Tormaresca, Chardonnay, Puglia, Italy	11	48

### ORANGE

175ml

2020	Ciello, Baglio Antico Bianco IGP, Cataratto, Sicily, Italy	13	58
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### ROSÉ

175ml

2019	Dmaine Coste, Rose, IGP Pays d'Oc, France	11	45
2020	Minuty, Prestige Cotes de Provence Rosé, France	16	75

### RED

175ml

2020	Les Olivieres, Vignerons d'Est zargues, Rhône, France	11.5	50
2019	Mas La Chevaliere, Pinot Noir IGP Pays d'OC, France	10.5	45
2015	Domaine des Plassons, Le Fregent Bordeaux Rouge, Bordeaux, France	14	65
2012	Bodegas Valdemar, Conde de Valdemar, Reserva, Rioja, Spain	12.5	54
2020	Familia Castano, Organic Monastrel, Murcia, Spain	8.5	35
2019	Pedro Olivares - Levante, Bobal, Spain	15	65
2019	Familia Cassone, Finca La Florencia, Malbec, Mendoza, Argentina	12	54
2018	Casa Ferreirinha, `Vinha Grande` Douro Tinto, Douro, Portugal	13	56
2019	Selvapiana, Chianti Rufina, Tuscany, Italy	15	65