



SEAFOOD SET MENU

2-courses | £30

3-courses | £38

SNACKS

**BRIOCHE
PULL-APART ROLLS** 🌱 10
whipped honey butter

**SPICY TUNA & AVOCADO
WAFFLE BITES** 5

**CHEESY POLENTA
CROQUETAS** 🌱 🌾 4/ Each
black truffle mayo

choose one from each section

**SCORCHED SCOTTISH
MUSSELS**
nduja cream

CHARRED SCALLOP CRUDO 🌱
passionfruit, black chilli,
sea herbs

GRILLED HISPI CABBAGE 🌱 🌾 🌿
green harissa, parmesan &
citrus yoghurt

FISH & CHIPS
beer battered haddock,
salt & vinegar chips, curry sauce,
tartare sauce, minted mushy peas

CATAPLANA FISH STEW
Scottish seafood,
shellfish bisque, orzo

**MISO GLAZED
AUBERGINE** 🌱 🌾 🌿
smoked almond romesco,
pickled radish, crispy chickpeas

**CARAMELISED WHITE
CHOCOLATE TART** 🌱
sea salt, crème fraîche, macerated
Scottish berries

**ICE CREAM
OR SORBET** 🌱 🌾

TIRAMISU WAFFLE 🌱
coffee, mascarpone, Bowmore single
malt whisky, cocoa powder

Executive Chef Jonathon Bowers

Head Chef Jessica Luis



Gluten Free



Vegetarian



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 12.5% service charge will be added to the bill.

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