

All Day Sharing Menu

Signature Selection £85

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.



GRAND PIG IN A BLANKET

honey mustard glaze

NOCELLARA DEL BELICE & KALAMATA OLIVES 🌾 ♻️



HARISSA ROASTED CAULIFLOWER 🌾 ♻️

cauliflower purée, dukkah, spring onion

OLIVE FOCACCIA ♻️ ♻️

Kalamata olives, chestnuts, sage

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche



DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

STICKY PORK RIBS

hoisin glaze, jalapeño, herb slaw

PACCHERI CACIO E PEPE ♻️ ♻️

fresh winter truffle



APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard

THE GOLDEN SNITCH

dark chocolate, tonka bean mousse, pear, chocolate crumble

Executive Chef Jonathon Bowers



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 14% service charge will be added to the bill.

All Day Sharing Menu

Premium Selection £99

Indulge in our sharing menu served down the centre of the table, including an array of Duck & Waffle signature dishes.



GRAND PIG IN A BLANKET

honey mustard glaze

CHEESY POLENTA CROQUETAS

black truffle mayo

NOCELLARA DEL BELICE & KALAMATA OLIVES

HARISSA ROASTED CAULIFLOWER

cauliflower purée, dukkah, spring onion

OLIVE FOCACCIA

Kalamata olives, chestnuts, sage

HOUSE-CURED SALMON PASTRAMI

crème fraîche, wholegrain mustard dressing

FOIE GRAS CRÈME BRÛLÉE

pork crackling & marmalade, brioche

DUCK & WAFFLE

crispy leg confit, fried duck egg, mustard maple syrup

STICKY PORK RIBS

hoisin glaze, jalapeño, herb slaw

PACCHERI CACIO E PEPE

fresh winter truffle

BRITISH CHEESE PLATE

membrillo, crackers

BISCOFF CHEESECAKE

Lotus Biscoff crumble, shaved white chocolate

THE GOLDEN SNITCH

dark chocolate, tonka bean mousse, pear, chocolate crumble

APPLE & ORANGE MINCE PIE CRUMBLE

Calvados ice cream & custard

COFFEE & TEA

house selection

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



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