

LATE NIGHT MENU



BITES

CHEESY POLENTA CROQUETAS black truffle mayo 🌾 🌿	4 / each
GRAND PIG IN A BLANKET honey mustard glaze	5.5 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero 🌾	8.5 / each
CORONATION CHICKEN TOSTADA cornfed chicken thighs, pickled golden raisins	9
"THE WINGS" dirty or naked, buffalo or black garlic BBQ sauce 🌾	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	26
'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 add smoked chicken or hot smoked salmon	15 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 🌿	13
TORREJAS maple caramel apples, cinnamon ice cream 🌿	14
CHOCOLATE CAKE dark chocolate, chocolate sponge, chocolate mousse, chocolate mirror glaze, cacao nib 🌿 🌾	12
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings 🌿 🌿	21

SIDES

FRENCH FRIES 🌾 🌿	7
TRUFFLE & PARMESAN FRIES 🌿 🌾	10
MAC 'N' CHEESE four cheese Mornay 🌿	15

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.