

LUNAR NEW YEAR 2026

£40 per person



for the table

PRAWN CRACKERS ☺

crispy chilli oil

SMASHED & FERMENTED BABY CUCUMBERS ☺ ☺

chilli

TEA-INFUSED DUCK EGGS ☺ ☺

bang-bang peanut dressing

choose one from each section

CRISPY DUCK CONFIT PANCAKES

cucumber, spring onions, hoisin sauce

WANNABE PANCAKES ☺

crispy oyster mushrooms, tofu, cucumber, spring onions, hoisin sauce

FILLET OF SEA BASS

pak choi, chilli, ginger, soy, oyster sauce

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DUCK EGG CUSTARD TART ☺

matcha ice cream

RICE PUDDING ☺

poached rhubarb & honey

ICE CREAM & SORBETS ☺ ☺

daily selection

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FORTUNE COOKIES

Executive Chef Jonathon Bowers

☺ Gluten Free ☺ Vegetarian ☺ Can be made Vegan

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