

## SNACKS + SMALL PLATES

- house bread** 5
- rosemary & garlic bread** 5
- bacon wrapped dates** 3  
each linguïça, Manchego, mustard
- crispy polenta** 3 each  
Parmesan & truffle
- crispy duck tenders** 7  
fig & plum sweet & sour
- charred beetroot salad** 8  
smoked burrata, toasted seeds

- foie gras crême brûlée** 10  
brioche bun, marmalade, pork puff
- roasted cauliflower** 9  
tahini & shug
- tenderstem broccoli** 9  
Caesar dressing, poached hen's egg, Parmesan & hazelnuts
- ox cheek doughnut** 10  
apricot jam, paprika sugar

## EGGS

- braised duck beni** 12  
poached hen's eggs, hollandaise, crispy duck skin
- full English breakfast** 14  
bacon, Cumberland sausage, roast tomato, scrambled eggs, homemade baked beans, mushrooms, hash brown, toast
- shakshuka** 12  
two eggs, roasted pepper sauce, housebread, spring onions

- smoked salmon royale** 13  
poached hens egg, hollandaise, horseradish & chive
- duck egg cocotte** 13  
wild mushrooms, Gruyere, truffle, toast
- Colombian eggs** 9  
tomato & spring onion, avocado, toast + grilled chorizo or smoked salmon 3.5 each

**2 eggs, any style** 6  
farmhouse loaf

## SWEET

- selection of freshly baked pastries** 5  
pain au chocolat, croissant & pain aux raisin
- fudge & brownie buttermilk waffle** 5  
salted caramel, vanilla ice cream
- the 'Big Apple'** 8  
warm whole baked apple, caramelised brioche, vanilla ice cream
- organic yoghurt** 4.5  
homemade granola
- 'the full Elvis'** 12  
buttermilk waffle, PBJ, banana, Chantilly cream & berries
- soft cherry cheesecake** 6  
vanilla syrup

## SIDES

- lincolnshire sausage** 3
- crushed avocado** 3.5  
bacon 3
- grilled chorizo** 3.5
- smoked salmon** 3.5  
mushrooms 3  
hash brown 3
- fennel salad** 5  
chicory, orange, mint, sumac
- duck fat fries** 3.5  
rosemary salt
- butternut squash** 5
- charred little gem salad** 3.5  
blue cheese ranch
- homemade baked beans** 3

## BRUNCH



## LARGE PLATES

- the big 'quack' burger** 12  
duck patty, Swiss cheese, sweet pickle sauce, brioche bun + crispy duck confit 3.5 + duck egg 1
- bbq chicken** 14  
heritage tomatoes & Jerba olives
- duck schnitzel** 15  
duck, spicy slaw, mustard mayonnaise, greens & pickles + duck egg 1
- whole fried seabream** 18  
lemon, shug aioli
- duck & waffle** 16  
confit leg, fried duck egg, mustard maple syrup  
*+ pair with*  
**Hojicha stem green tea** 5  
*complement the duck & waffle | Japanese Hojicha stems, bachelor button flowers*
- hangar steak** 18  
summer greens, peppercorn sauce

## CLASSICS 11

### elderflower collins

Bombay Sapphire gin, St. Germain elderflower liqueur, lemon juice, soda

### martini

Bombay Sapphire gin Or Grey Goose vodka, dry vermouth. Olive or lemon.

### cosmopolitan

Grey Goose vodka Le Citron, triple sec, cranberry juice and lime.

### espresso martini

Grey Goose vodka, coffee liqueur, espresso

### margarita

tequila, triple sec, lime juice

### old-fashioned

Woodford Reserve bourbon, bitters, brown sugar

### Pimm's Cup

Pimm's, seasonal fruit, lemonade

### Bellini

prosecco, fruit coulis

### aperol spritz

bitter orange aperitivo, seasonal citrus, bubbles

### classic negroni

Bombay Sapphire gin, sweet vermouth, Campari

### Manhattan

Woodford Reserve, Martini Rosso, Angostura bitters

### daquiri

Bacardi Carta Blanca, lime juice, simple syrup

### bloody mary

Grey Goose vodka, tomato juice, local spice

## WINES

provided by Roberson Wine  
glass 125ml / carafe 400ml / bottle 750ml

### prosecco

NV. Treviso DOC Extra Dry, San Martino, Italy  
glass / 7 bottle / 40

### rose

2016. Petit Noir, Pays d'Oc, France  
glass / 5.5 carafe / 17.5 bottle / 32

### white

2016. Vinestral Blanco, Marques de Reinosa, Rioja, Spain  
glass / 6 carafe / 19.5 bottle / 34

2016. Sauvignon Blanc, Clark Estate, Marlborough, New Zealand  
glass / 7 carafe / 21 bottle / 39

2016. Bourgogne Blanc, Domaine Chavy Chouet, France  
glass / 10 carafe / 32.5 bottle / 58

### red

2016. Grenache-Syrah, Orbiel & Frères, Pays d'Oc IGT, France  
glass / 5 carafe / 16 bottle / 28

2017. Temporada Malbec, Domaine Vistalba, Mendoza, Argentina  
glass / 7 carafe / 22.5 bottle / 40

2014. Merlot, Peirano Estate, Lodi, California  
glass / 9.5 carafe / 30.5 bottle / 55

## COLD BEVERAGES

**filtered water** 3 unlimited still or sparkling

**iced teas** 4 peach, watermelon, cucumber

**fresh juice** 4 orange, apple, grapefruit

**soda** 2.5 Coca Cola, Diet Coke, soda water, lemonade, tonic

## DRINKS



## HOUSE SPIRITS + MIXERS 9

35 ml serving

Grey Goose vodka | Bombay Sapphire gin  
Bacardi rum | Dewars Scotch whisky  
Jack Daniels whiskey

## BEERS

from South London's Fourpure brewery

250ml (1/2 pint) serving for 4

330ml serving for 6

### 'Local Lager' (4.4%ABV)

Fresh and easy drinking lager with a smooth and crisp finish.

### 'Holy Duck' IPA (5.9% ABV)

Citrusy and hoppy IPA with notes of tropical fruits.

## HOT BEVERAGES

freshly roasted, by Union Roasters

latte	3.5	cappuccino	3.5
dbl espresso	2.5	hot chocolate	3.5
flat white	3	Americano	2.5
tea	3		

### black chocolate tea 3

this blended bespoke tea is made from cocoa, coconut & black tea