

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
- 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 Reinos, 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