

SNACKS + SMALL PLATES

house bread (V) 5

rosemary & garlic bread (V) 5

bacon wrapped dates 6
linguiça, Manchego,
mustard

crispy polenta (V) 6
Parmesan, truffle

Korean beef tartare 9
kimchee, sesame & soy cured egg

Scotch egg 7
duck merguez, aioli

duck wings 8
American-style bbq

foie gras crème brûlée 11
brioche bun, marmalade,
duck crackling

**spice-roasted
cauliflower** (VE) 7
tahini, zhug

charred beetroot salad (V) 8
smoked burrata, toasted seeds

fried Brussels sprouts 9
sweet soy, orange & crispy shallot

EGGS

braised duck beni 13
poached hens eggs,
hollandaise, crispy duck skin

full English breakfast 14
bacon, Lincolnshire sausage,
roast tomato, house-made baked
beans, mushrooms, hash brown,
eggs any style, toast

shakshuka (V) 12
two eggs, roasted pepper sauce,
house-made bread

two eggs, any style 6
farmhouse loaf

smoked salmon royale 13
poached hens egg, hollandaise,
horseradish, chives

duck egg cocotte (V) 13
wild mushrooms, Gruyère,
truffle, toast

Colombian eggs (V) 9
tomato, spring onion,
toast, avocado
+ grilled chorizo 3.5
+ smoked salmon 3.5

eggs florentine (V) 12
poached hens eggs, spinach
& kale, truffle hollandaise

FAVOURITES

the big 'quack' burger 15
duck patty, American cheese,
sweet pickle sauce,
brioche bun, french fries
+ duck egg 1

bbq chicken leg 14
heritage tomatoes, Jerba olives

schnitzel 16
duck, spicy slaw, mustard
mayonnaise, greens, pickles
+ duck egg 1

roasted cod 15
BBQ cauliflower, parsley & garlic cream

duck & waffle 16
confit leg, fried duck egg,
mustard maple syrup

+ pair with

Hojicha stem green tea 5
Japanese Hojicha stems, bachelor button flowers

hanger steak 18
winter greens,
wild mushroom cream

Lincolnshire sausage 3
crushed avocado (VE) 3.5
mushrooms (V) 3
grilled chorizo 3.5
fennel salad (VE) 5
chicory, orange, mint, sumac

SIDES

smoked salmon 3.5
bacon 3
hash brown (VE) 3
rosemary fries 4

BRUNCH



SWEET

fudge & brownie buttermilk waffle (V) 6
salted caramel, vanilla ice cream

caramelised banana waffle (V) 8
homemade chocolate & hazelnut spread

torrejas (V) 8
maple caramel apples, cinnamon ice cream, brioche

organic yoghurt (V) 5
homemade granola

seasonal fruit salad (VE) 5
vanilla syrup

'the full Elvis' (V/N) 13
buttermilk waffle, peanut butter, jelly,
banana, Chantilly cream, berries

deconstructed cherry cheesecake (V) 7
biscuit crumb

selection of sorbet & ice cream 5
three scoops

whole buttermilk waffle 5
fattoush salad (VE) 5
mixed greens, radish, tomato
house-made baked beans 3
butternut squash salad (V) 5
charred little gem lettuce
blue cheese ranch

Please direct any enquiries related to food allergies or intolerance to your server. We do our best to adapt our dishes to accommodatedietary needs & restrictions, however items may be exposed to traces of allergens during preparation. All prices include 20% VAT. A discretionary 12.5% service charge will be added to the bill.

Please note, 'v' indicates vegetarian dishes, 've' indicates vegan dishes and 'n' indicates dishes that contain nuts.