

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

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

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

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.