



SNACKS + BREADS

house bread 5

rosemary & garlic bread 5

bacon wrapped dates 3 each
linguiça, Manchego, mustard

crispy polenta 3 each
Parmesan & truffle

crispy duck tenders 7
fig & plum sweet & sour

pizza 9
swiss raclette, jalapeño
+ smoked duck 3

SMALL PLATES

roasted cauliflower 9
tahini & shug

charred beetroot salad 8
smoked burrata,
toasted seeds & chilli

ox cheek doughnut 10
apricot jam,
paprika sugar

foie gras crême brûlée 10
brioche bun,
marmalade, pork puff

duck wings 6
American-style bbq

deep-fried bao (2) 8
braised pork belly,
peanuts, spiced chilli
mayonnaise

tenderstem broccoli 9
Caesar dressing, poached
hen's egg, Parmesan
& hazelnuts

falafel waffle 9
grilled aubergine,
roasted red pepper salsa

LARGE PLATES

macaroni & cheese 13
Gruyère, confit duck egg yolk

the big 'quack' burger 12
duck patty, Swiss cheese,
sweet pickle sauce, brioche bun
+ crispy duck confit 3.5
+ duck egg 1

schnitzel 14
duck, spicy slaw, mustard
mayonnaise, greens & pickles
+ duck egg 1

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

hangar steak 18
summer greens,
peppercorn sauce

whole fried seabream 18
lemon, shug aioli

chargrilled chicken leg 14
heritage tomatoes & Jerba olives

SIDES

duck fat fries 3.5
rosemary salt

fennel salad 5
chicory, orange,
mint, sumac

butternut squash 5
charred little gem salad,
blue cheese ranch



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

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.

HOUSE SPIRITS + MIXERS 9

35ml serving

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

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

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		

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 concentrate