

wines

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

prosecco

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

rosé

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

white

2016. Vinestral Blanco, Marques de Reinoso, 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 & crisp finish.

'Holy Duck' IPA (5.9% ABV)

Citrusy and hoppy IPA with notes of tropical fruits.

house spirits + mixers 9

Grey Goose vodka, Bombay Sapphire gin, Bacardi rum,
Dewars Scotch whisky, Jack Daniels whiskey
35ml serving

filtered water 3

unlimited still or sparkling

cold beverages

iced teas 4

peach, watermelon, cucumber

fresh juice 4

orange, apple, grapefruit

soda 2.5

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

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

hot beverages

roasted & brewed

freshly roasted for us, by Union Roasters, in London

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

breakfast

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

duck & waffle 15

confit leg, fried duck egg,
mustard maple syrup

Colombian eggs 9

tomato & spring onion,
avocado, toast
+ grilled chorizo
or smoked salmon
3.5 each

smoked salmon royale 13

poached hens egg, hollandaise,
horseradish & chive

Hojicha stem green tea pairing 5

created to complement the
duck & waffle, made from
Japanese Hojicha stems
& bachelor button flowers

2 eggs, any style 6

farmhouse loaf

duck egg cocotte 13

wild mushrooms, Gruyere,
truffle, toast

sweet

selection of freshly baked pastries 5

pain au chocolat, croissant
& pain aux raisin

seasonal fruit salad 5

vanilla syrup

fudge & brownie buttermilk waffle 5

salted caramel,
vanilla ice cream

'the full Elvis' 12

buttermilk waffle, PBJ, banana,
Chantilly cream & berries

organic yoghurt 4.5

homemade granola

porridge 5

maple pecans,
toasted seeds & banana

sides

crushed avocado 3.5

bacon 3

grilled chorizo 3.5

lincolnshire sausage 3

smoked salmon 3.5

mushrooms 3

hash brown 3

roast tomato 3

homemade baked beans 3

duck fat fries 3.5

rosemary salt