

snacks & small plates

rosemary & garlic bread 5

house bread 5
duck fat butter

crispy duck tenders 7
fig & plum sweet & sour

crispy polenta 3/each
Parmesan & truffle

bacon wrapped dates 3/
each linguica, Manchego,
mustard

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

roasted cauliflower 9
tahini and shug

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

ox cheek doughnut 10
apricot jam, smoked
paprika sugar

eggs

Colombian eggs 9
tomato & spring onion, avocado, toast
+ grilled chorizo or smoked salmon 3.5 each

braised duck beni 12
poached hen's eggs, hollandaise,
crispy duck skin

smoked salmon royale 13
poached hens egg, hollandaise,
horseradish & chive

2 eggs, any style 6
farmhouse loaf

full English breakfast 14
bacon, Cumberland sausage, roast tomato,
scrambled eggs, homemade baked beans,
mushrooms, hash brown, toast

duck egg cocotte 13
wild mushrooms, Gruyere, truffle, toast

for the table

charred beetroot salad 8
smoked burrata, toasted seeds, chilli

the classic burger 12
duck patty, Swiss cheese,
sweet pickle sauce, brioche bun
+ fried egg egg 1
+ crispy duck confit 3.5

chargrilled chicken leg 15
heritage tomatoes and Jerba olives

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

roast sea bream 16
artichoke salad & seaweed
mayonnaise

duck & waffle 15
confit leg, fried duck egg,
mustard maple syrup

hojicha stem green tea pairing 5
created to complement the
duck & waffle, made from
Japanese Hojicha stems &
bachelor button flowers

hangar steak 18
summer greens, peppercorn sauce

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

brunch

sweets

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

seasonal fruit salad 5
vanilla syrup

soft cherry cheesecake 6
biscuit crumb

homemade biscuits 4
a selection of classic biscuits

black chocolate tea pairing 3
created to complement our homemade biscuits,
this blended bespoke tea is made from cocoa,
coconut & black tea

sides

crushed avocado 3.5

bacon 3

grilled chorizo 3.5

smoked salmon 3.5

mushrooms 3

charred Little Gem salad 3.5
ranch dressing

hash brown 3

roast tomato 3

lincolnshire sausage 3

homemade baked beans 3

duck fat fries 3.5
rosemary salt

fennel salad 5
chicory, orange,
mint, sumac

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

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

cold beverages

iced teas 4

peach, watermelon, cucumber

fresh juices 4

orange, apple, grapefruit

sodas 2.5

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

filtered water 3

unlimited still or sparkling

drinks

house spirits + mixers 9

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

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

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

roasted & brewed

freshly roasted for us, by Union Roasters, here in London

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

tea 3

served by the pot, please ask for our selection