

BREAKFAST



organic yoghurt 4.5
house-made granola

seasonal fruit salad 5
vanilla syrup

selection of freshly baked pastries 5
pain au chocolat, croissant, pain aux raisin

porridge 5
maple pecans, toasted seeds, banana

WAFFLES!

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

+ pair with **Hojicha stem green tea** 5
created to complement the duck & waffle
Japanese Hojicha stems, bachelor button flowers

SWEET

'the full Elvis' 13
buttermilk waffle, PBJ, banana,
Chantilly cream, berries

**fudge & brownie
buttermilk waffle** 6
salted caramel, vanilla ice cream

caramelised banana waffle 8
homemade chocolate &
hazelnut spread

SAVORY

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

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

eggs florentine 12
poached hens eggs, spinach
& kale, truffle hollandaise

EGGS

two eggs, any style 6
farmhouse loaf

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

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

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

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

steak 'n' eggs 16
hangar, sunny side up,
herb & caper butter

SIDES

bacon 3

**grilled
chorizo** 3.5

**whole
buttermilk
waffle** 5

**Lincolnshire
sausage** 3

**smoked
salmon** 3.5

**crushed
avocado** 3.5

mushrooms 3

**hash
brown** 3

**roast
tomato** 3

**house-made
baked beans** 3

**duck fat
fries** 4
rosemary salt



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 Reinosa, 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

35 ml 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

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

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		