



# Chef's Sharing Standing Menu

£65 per person

Enjoy our Chef's Sharing Standing menu created for groups large and small. It features an array of Duck & Waffle dishes designed for sampling and sharing.

**BACON WRAPPED DATES** linguica, Manchego, mustard

**BBQ-SPICED CRISPY PIG EARS**

**CRISPY POLENTA** (v) Parmesan & truffle

**LAMB KEEMA, HARA BHARA SAUCE**

**NOCELLARA DEL BELICE & KALAMATA OLIVES** (v)

**MAPLE GLAZED CORNBREAD, HARISSA YOGHURT** (v)

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**MINI SPICY OX CHEEK DOUGHNUT** apricot jam, smoked paprika sugar

**SMOKED EEL ROULADE** seaweed crispy bread, lemon oil, apple & cucumber

**GOAT KOFTE** cumin yoghurt, pomegranate molasses, spiced crisp bread

**CORNISH CRAB** wasabi and olive emulsion, oyster leaf, roasted red pepper

**BEETROOT FONDANT** (v) whipped goat cheese, beet leaves and horseradish

**CURED SALMON** apple, cucumber, curried scraps, lime pickle

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**BRITISH & EUROPEAN CHEESE PLATE** (v) selection of pasteurised & unpasteurised cheese, raisin and walnut croutes, fig & almond wheel, seasonal fruit

**MINI CHOCOLATE FONDANT** (v) peanut butter ganache, praline crunch

**HOMEMADE BISCUITS** (v) a selection of classic biscuits reworked with a Duck & Waffle twist

Executive Chef Daniel Barbosa

This is a sample menu and may change due to seasonal ingredients and availability.

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 during preparation.

All prices include 20% VAT. A discretionary 13.5% service charge will be added to the bill.