LATE NIGHT MENU



BITES

CHEESY POLENTA CROQUETAS black truffle mayo ③ ④	4 / each
BACON WRAPPED DATES linguiça, Manchego, mustard ®	5.5 / each
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero ®	8.5 / each
CORONATION CHICKEN TOSTADA cornfed chicken thighs, pickled golden rai	•
"THE WINGS" dirty or naked, buffalo or black garlic BBQ sauce ®	15
PORK & PRAWN TOAST sweet chilli	18
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	21
FILLERS —	
DUCK & WAFFLE crispy leg confit, fried duck egg, mustard maple syrup	26
'WANNA BE' DUCK & WAFFLE crispy tempura oyster mushrooms, fried duck eg mustard maple syrup	gg, 25
GRILLED CHEESE Comté cheese, truffle	14
CAESAR SALAD little gem lettuce, Parmesan cheese, Aleppo, sourdough croutons add smoked chicken or hot smoked salmon	s 15 6 / each
DUCK KATSU brioche bun, spring onions, slaw, buffalo mayo	16
DUCK DAWG duck smoked sausage, sauerkraut, pineapple ketchup, spicy Korea	n mayo 16
BREAKFAST BUTTY sausage patty, fried egg, American cheese, Daddies brown sc	auce 16
BEEF BURGER American cheese, secret sauce, brioche	18
DUCK SHAWARMA flat bread, yoghurt sauce, slaw, coriander leaves	20
SWEETS	
	10
CHOCOLATE MOUSSE caramel, shortbread, chocolate ice cream ®	13
TORREJAS maple caramel apples, cinnamon ice cream CUCCOLATE CAKE de la la calaba de la cala	14
CHOCOLATE CAKE dark chocolate, chocolate sponge, chocolate mousse, chocol mirror glaze, cacao nib <i>⊗ ⊗</i>	ate 12
'THE FULL ELVIS' PBJ, caramelised banana, Chantilly, all the trimmings ${oldsymbol{arTheta}}$ ${oldsymbol{arTheta}}$	21
CRÈME BRÛLÉE FRENCH TOAST berry compote €	19.5
SIDES —	
FRENCH FRIES ® Ø	7
TRUFFLE & PARMESAN FRIES • *	7 10
MAC 'N' CHEESE four cheese Mornay ❷	15

Executive Chef Jonathon Bowers