



FESTIVE SET MENU

Monday - Friday | 11:00am - 9pm

Sunday | 5pm - 9pm

3-courses £35

SNACKS

HAGGIS BONBON 2.5/each
whisky mayo

CHEESY POLENTA CROQUETAS 🌱 🌾 4/each
black truffle mayo

BRIOCHE PULL-APART BREAD 🌱 10
whipped honey butter

CHOOSE ONE FROM EACH SECTION

ROASTED PUMPKIN SOUP 🌱 🌾
crème fraîche, puffed pumpkin seeds,
aged balsamic

SCOTTISH SMOKED SALMON
horseradish cream, rye bread, lemon,
capers, shallots, chives

CRISPY PIG CHEEKS
pickled red cabbage, wholegrain
mustard sauce

**BRAISED OX CHEEK BEEF
BOURGUIGNON** 🌱
pomme purée & glazed carrots

ROASTED NORFOLK BRONZE TURKEY
sausage stuffing, pigs in blankets, duck fat roasties,
seasonal vegetables, gravy & cranberry sauce

ROASTED BROCCOLI STEAK 🌱 🌾 🌱
broccoli purée, white bean hummus,
chermoula, winter truffle

DESSERT

STICKY TOFFEE WAFFLE 🌱
vanilla ice cream

**APPLE & ORANGE MINCE
PIE CRUMBLE**
Calvados ice cream & custard

SELECTION OF SORBETS

SIDES

BRAVAS SPROUTS 🌱 🌾 🌱 8
spiced tomato sauce, garlic confit aioli

FRENCH FRIES 🌱 🌾 6

BRAISED RED CABBAGE 🌱 🌾 🌱 6
agrodolce pine nuts & raisins

Head Chef Jessica Luis



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

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