

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Thillardon, Chardonnay Georges, 2021,
Beaujolais, France
Glass 14/ Carafe 52 / Bottle 75

soif

WINE & CHICKEN MONDAY 25.11.2024

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves **20**

whilst you are waiting for your chicken . . .

SNACKS

Almonds **5** - Nocellara Olives **5.5** - Bread & Butter **6.5** - Tapenade **6**

CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **12** - Salami Lovison **12**
Selection of Charcuterie & Bread **25**

PLATES

Achill Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**
Beef Tartare, Crispy Shallots **16**
Black Iberiko Tomatoes, Almonds, Anchovies **15**
Crown Prince Squash, Gorgonzola de Fonduta, Nduja Butter **16**
Yellow Polenta, Wild Mushrooms, Parmesan **22 (v)**
Burrata, Grapes, Pinenuts & Pink Radicchio **16 (v)**
Beetroot, Walnut Dressing, Tarragon **12 (v)**
Young Leeks, Sauce Gribiche **15 (v)**

SIDES

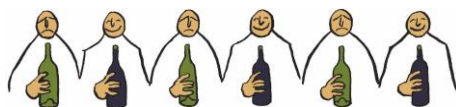
Mixed Leaf Salad **6** - Pommes Frites **6.5**

CHEESES

Selection of Four Cheeses **20**
Taleggio (Cow, Italy), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

DESSERTS

Crème Caramel, Rum & Raisins **8**
Choux Craquelin, Vanilla Ice Cream, Orange & Pistachio Anglaise **9.5**
Milk Chocolate Mousse, Salted Caramel, Almond Cookie **9.5**



All our meat is sourced by HG Walter & our organic farm produce is supplied by Natoora.
Please inform your waiter if you have any food allergies. Many of our eggs and dairy products are unpasteurized.

Discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20