

APERITIF
Italian/White Vermouth 5

Bloody Mary 9



soif

WINE SPECIAL

Frentano Montepulciano d'Abruzzo

Cantina Frentana Cooperative, Abruzzo, Italy 2020
Plum-skin fruit allied to leathery warmth with an all over
chocolate finish. Big and Bold

Glass 4.7 | Carafe 19 | Bottle 28

SUNDAY LUNCH MENU

22.01.23

TODAY'S SUNDAY ROAST

Roasted Lamb Shoulder 25

Served with Roast Potatoes, Carrots, Purple Sprouting Broccoli

When it is gone... it's gone!

SNACKS

Almonds 5 - Tapenade 5.5 - Bread & Butter 4.5

CHARCUTERIE

Pork & Pistacchio Terrine 12 - Duck Rilette 12 - Salame Tradizionale 11

Charcuterie Selection 23

SMALL PLATES

Cambrae Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28

Raw Beef, Shiitake XO 12

Winter Tomatoes, Citrus, Bottarga 12

Delica Pumpkin, Hibiscus & Castelfranco Radicchio 12

Burrata, Clementine, Walnut, Bitter Leaves 15 (v)

Duck Liver Parfait, Seville Orange Chutney & Toasted Brioche 15

Jerusalem Artichoke, Goat's Curd & Leek 10 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)

Rabbit, Fennel, Pink Fir Potatoes 26

Onglet Steak, Charcoal Leeks, Salsa Verde, Watercress, Horseradish 30

Pollock, Pomme Mouseline, Red Wine & Bone Marrow Sauce 26

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad *for 2 to 3* 50

CHEESES

Selection of 3 14 / Selection of 4 17

Camembert (France) / Cantal (France) / Roquefort (France) / Charolais (Goat's Cheese / France)

DESSERTS

Dark Chocolate, Yoghurt & Cumin 10

Set Cream, Poached Yorkshire Rhubarb, Pistachio 10

Dacquoise, Chestnut & Poached Pear 10

*Apple Tarte Fine & Crème Normande 14

**Perfect to share (Please Allow 20 minutes)*

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%