

APERITIF

William Pear Bellini 12

Half Bottle of Champagne
Carte d'Or 45



WINE SPECIAL

Pinot Gris & Pinot Blanc

Frei Korper Kultur, Schmitt, Rheinhessen, Germany

Glass 8 | Carafe 30 | Bottle 42

soif

DINNER 18.03.23

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 12 - Salame Tradizionale 11
Selection of Charcuterie & Bread 23

SMALL PLATES

Ostra Regal Rock Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28
Mussels 12

Winter Tomatoes, Citrus, Bottarga 12

Delica Pumpkin, Hibiscus & Radicchio 12

Mackerel, Kosho, Fennel, Cucumber, Ponzu 12

Raw Beef, Charcoal, English Mustard & Shallots 12

Raw Courgettes, Salted Ricotta, Pangrattato 12 (v)

Jerusalem Artichoke, Goat's Curd & Leek 11 (v)

Burrata, Pickled Artichokes, Rocket, Chili 15 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)

Tartiflette, Mixed Salad, Cornichons 18

Halibut, Broccoli Fiolaro, Langoustine and Saffron Sauce 30

Veal Belly, Coco De Piampol Beans, Camone Tomatoes Xo Emulsion 28

Leg of Lamb Steak, Wild Garlic Pesto, Pink Fir Potatoes 28

PERFECT TO SHARE

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

CHEESES

Selection of 3 14 / Selection of 4 17

Camembert (France) / Roquefort (France) / Sauvaget (Goat's Cheese / France) / Comté (France)

DESSERTS

Honey Egg Custard Tart 10

Dark Chocolate, Yoghurt & Cumin 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%