

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

## LUNCH 18.03.23

### LUNCH SPECIAL

Mussels, Langoustine Broth, Chips  
With A Glass of Wine 15

### 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

Kelly Rock Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28  
Raw Courgettes, Salted Ricotta, Pangrattato 12 (v)  
Winter Tomatoes, Citrus, Bottarga 12  
Delica Pumpkin, Hibiscus & Radicchio 12  
Mackerel, Kosho, Fennel, Cucumber, Ponzu 12  
Raw Beef, Charcoal, English Mustard & Shallots 12  
Burrata, Pickled Artichokes, Rocket, Chili 15 (v)  
Jerusalem Artichoke, Goat's Curd & Leek 11 (v)  
Mixed Leaf Salad 6 (v)

### LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)  
Tartiflette, Mixed Salad, Cornichons 17  
Halibut, Broccoli Fiolaro, Langoustine and Saffron Sauce 30  
Veal Belly, Coco De Piaimpol 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  
Langres (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%