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Lunch 01.07.22

LUNCH SPECIAL

Morteau Sausage, Lyonnaise Potatoes With Frisé Salad
& Glass of wine 15

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 3.5

CHARCUTERIES

Pork & Pistachio Terrine & Cornichons 9

Duck Rilette & Cornichons 9

Salame Tradizionale 9

Charcuterie Selection 17

SMALL PLATES

Jersey Oysters & Mignonette 3.5 each or 1/2 Dozen 20

Don Bocarte Anchovies, Shallots, Butter & Toasted Sourdough 32

Smoked Eel & Celeriac Remoulade 14

Cuore del Vesuvio Tomatoes, Fennel & Ponzu 8

Raw Beef, Fermented Red Pepper, Shallots & Kale 12

BBQ Aubergine, Crab Bisque, Samphire & Spinach 12

Burrata, Cellery, Pickled Grapes & Salted Almonds 14 (v)

BBQ Friggiteli Peppers, Olives & Basil 8 (v)

Trombetta Courgettes, Cacioricotta 10 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Cauliflower Vadouvan, Kachumber Salad 17 (v)

Spinach Tart Fine, Grape Salad & Gorgonzola 17 (v)

Pork Loin Chop, Salted Kumquats, Chard & Provençal Potato Gratin 20

Plaice, Brown Shrimp Butter, Cucumber, Dill & Cornish Mid Potatoes 25

Lamb Fillet, Datterini Tomatoes, Kalamata Olives & Piattoni Beans 18

Rotisserie Whole Chicken, Chips, Bitter Leaves & Aioli 50

To share between 2 to 4 people

CHEESES

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Delice de Bourgogne 5.25 - Pyramide (France) 5.25

Fourme d'ambert (France) 5.25 Tomme Aux Fleur (France) 5.25

Selection of 3 14 Selection of 4 16

DESSERTS

Burnt Butter Set Cream Fennel Sablè & Raspberries 10

Cherry Amandine 10

Milk Chocolate 10



Please inform your waiter if you suffer from 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%