

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Nord-Sud, Rouge
Adelaide Hills, Australia
Glass 8 / Carafe 30 / Bottle 43

soif

WINE & CHICKEN MONDAY 14.04.2025

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

whilst you are waiting for your chicken . . .

SNACKS

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

CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **15** - Salame Nostrano **12**
Selection of Charcuterie & Bread **28**

PLATES

Carlingford Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**
Don Bocarte Anchovies, Butter, Toast, Shallots **36**
Beef Tartare, Crispy Shallots **16**
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds **12**
Sea Trout, Horseradish, Courgette, Lemon, Chive Vinagrette **15**
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill **15 (v)**
Burrata, Cherry Tomatoes, Black Olives, Wild Garlic **16 (v)**
Ricotta Mustia, Blood Orange, Tardivo, Walnuts **16 (v)**

SIDES

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

CHEESES

Selection of Three Cheeses **16**
Rachel (Raw/Goat/England),
Fourme d'Ambert A.O.C. (Cow / France), Tomme de Savoie Fermier (Raw, Cow/France)

DESSERTS

Vanilla Crème Brulee **9.5**
Chocolate Gateau St.Emilion **9.5**
Apple Tarte Fine, Crème Normande (for 2) **15**
(please allow 20 min to prepare)



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