

APERITIF

Negroni 12

White Vermouth 11



soif

WINE SPECIAL

Clos Henri, Waimaunga Pinot Noir
Marlborough, New Zealand

Glass 13 / Carafe 49 / Bottle 77

DINNER 17.04.24

SNACKS

Almonds **5** - Nocellara Olives **5** - Bread & Butter **6.5** - Tapenade **5.5**

CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **12** - Salame Lovison **12**
Selection of Charcuterie & Bread **25**

SMALL PLATES

Achill Oysters, Mignonette, Lemon Each **4** / ½ Dozen **22**

Don Bocarte Anchovies, Butter, Toast & Shallots **36**

Beef Tartare & Crispy Shallots **15**

Baked Monte Enebro Cheese with Fermented Chilli Honey **15 (v)**

English Organic Asparagus, Smoked Cheese, Wild Garlic Pesto **20 (v)**

Marinda Tomatoes, Pickled Red Onion, Ricotta Salata, Pangrattato **16 (v)**

Goat's Curd, Jerusalem Artichoke, Tardivo & Lemon **16 (v)**

Beetroot, Watercress, Mayonnaise **15 (v)**

Burrata, Melanzane Sott'olio **16 (v)**

LARGE PLATES

Farro, Cavolo Nero, Parmigiano **20 (v)**

Grilled Calf's Tongue, Rosemary Flageolet Beans, Datterini Tomatoes **25**

Bavette, Watercress, Green Peppercorn Sauce, Pommes Anna **32**

Halibut, Fennel Choucroute, Vin Jaune Roe Sauce **30**

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) **56**

SIDES

Mixed Leaf Salad **6** - Pommes Frites **6.5** - Organic Jersey Royals **8**

CHEESES

Selection of 4 **20**

Sainte Maure (France) / Bleu de Bresse (France)

Comte (France) / Delice de Bourgogne (France)

DESSERTS

Crème Caramel, Rum & Raisins **9.5**

Dark Chocolate Cremeux, Vanilla Ice Cream, Almond & Chocolate Cookie **9.5**

Apple Tarte Fine, Crème Normande **15**

(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%