

APERITIF

Italian/White Vermouth 5

Pear Drop Bellini 11

Pear Purée, Organic Prosecco & Chambord Liqueur



soif

DINNER 21.01.23

WINE SPECIAL

Frentano Montepulciano d'Abbruzzo

Cantina Frentana Cooperative, Abruzzo, Italy 2020
Plum-skin fruit allied to leathery warmth with an all over
chocolate finish. Big and Bold

Glass 4.7 | Carafe 19 | Bottle 28

SNACKS

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

CHARCUTERIE

Pork & Pistacchio Terrine 12 - Duck Rilette 12 - Salame Tradizionale 11
Charcuterie Selection 23

SMALL PLATES

Cambrae Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28

Raw Beef, Shiitake XO 12

Winter Tomatoes, Citrus, Bottarga 12

Delica Pumpkin, Hibiscus & Pink Radicchio 12

Duck Liver Parfait, Seville Orange Chutney & Toasted Brioche 15

Jerusalem Artichoke, Goat's Curd & Leek 10 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)

Moules Marinières & Pomme Frites 18

Creedy Carver Duck Breast, Cavolo Nero, Chestnut & Vinaigrette 30

Onglet Steak, Charcoal Leeks, Salsa Verde, Watercress, Horseradish 30

Pollock, Pomme Mouseline, Red Wine & Bone Marrow Sauce 26

PERFECT TO SHARE

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

CHEESES

Selection of 3 14 / Selection of 4 17

Camembert (France) / Cantal (France) / Roquefort (France) / Charolais (Goat's Cheese / France)

DESSERTS

Dark Chocolate, Yoghurt & Cumin 10

Set Cream, Poached Yorkshire Rhubarb, Pistachio 10

Dacquoise, Chestnut & Poached Pear 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%