

**APERITIF**  
Negroni 12  
White Vermouth 11



**WINE SPECIAL**  
Cavarodes, Poulsard de Chemenot 2023  
Jura, France  
Glass 13.5 / Carafe 49

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## WINE & CHICKEN MONDAY 09.06.2025

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 Delicato **12**  
Selection of Charcuterie & Bread **28**

### SMALL PLATES

Carlingford Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**  
Beef Tartare, Crispy Shallots **16**  
Cold Poached Skate & Tartare Sauce **12**  
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds **12**  
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraîche, Dill **15 (v)**  
Beetroot, Tahini, Rocket & Sunflower Seeds **14 (v)**  
Burrata, Petit Violet Artichoke, Rocket **16 (v)**

### SIDES

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

### CHEESES

Selection of Four Cheeses **20**  
Baron Bigod (Past, Cow/England), Selles-Sur-Cher (Raw, Goat/France)  
Beauvale (Past, Cow/England), Beaufort (Raw, Cow/France)

### DESSERTS

Pineapple, Coconut Ice Cream, Rum **10**  
Frozen Chocolate Parfait, Salted Caramel, Hazelnut **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