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Lunch 11.09.22

SNACKS

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

CHARCUTERIE

Pork & Pistachio Terrine & Cornichons 10

Duck Rilette & Cornichons 10

Salame Felino 10

Charcuterie Selection 21

SMALL PLATES

Celine Oysters & Mignonette 4 each or 1/2 Dozen 22

Raw Beef, Fermented Garlic Capers, Crispy Shallots 12

Cuore del Vesuvio Tomatoes, Yellow Peach & Bottarga 14

Burrata, Marinated Red Pepper & Pickled Red Onion 14 (v)

Courgette, Cultured Cream & Pistachio 10 (v)

Friggitelli Peppers, Olives & Basil 9 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero & Parmesan 17 (v)

Onglet Steak, Dauphinoise Gratin, Green Peppercorn Sauce 25

Grilled Mackerel, Dijon Mustard, Ratte Potatoes & Mixed Leaves 18

Lamb Rump, Coco de Paimpol Beans, Courgette & Mint 30

Rotisserie Whole Chicken, Pommé Rissolé, Bitter Leaves 50

Perfect to share between 2 to 4 people

CHEESES

@tastingwithnivard

St. Maure Goat Cheese (France) 5.25

Gorgonzola Dolce (Italy) 5.25 Taleggio (Italy) 5.25

Selection of 3 14

DESSERTS

Set Cream, Blackberries & Caramelised White Chocolate 10

Meringue, Strawberry & Vanilla Ice Cream 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%