

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Special White £8 a Glass
Special Red £8 a Glass

soif

DINNER 28.09.2024

SNACKS

Almonds 5 - Nocellara Olives 5.5 - Bread & Butter 6.5 - Tapenade 6

CHARCUTERIE

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

SMALL PLATES

Lindisfarne Oysters, Mignonette & Lemon Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Moules Mariniere 14
Raw Beef, Shallots, Cornichons, Cured Ox Heart 15
Baby Gem, Buttermilk, Parmesan, Anchovy, Salted Egg Yolk 15
Cuore del Vesuvio Tomatoes, Citrus Oil, Sorrel 15 (v)
Stracciatella, Roast Grapes, Pinenuts 16 (v)
Beetroot, Walnut, Tarragon 10 (v)

LARGE PLATES

Halibut, Braised Salsify, Caviar, Beurre Blanc 35
Yellow Polenta, Whey, Girolles, Sweetcorn, Parmesan 22 (v)
Rump Beef, Horseradish, Watercress, Pomme Frites 32
Duck Confit, Lentils Paysanne 28

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56
Sirloin Wing Rib, Smoked Bone Marrow Butter, Coco de Paimpol Gratin & Salad (for 2 to 3) 95

SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

CHEESES

Selection of Four Cheeses 20
Saint-Nectaire (Cow, France), Sainte Maure (Goat, France),
Comté (Cow, France), Bleu d'Auvergne (Cow, France)
Fig Salami 4.5

DESSERTS

Buttermilk Pannacotta, Pear, Blackberries & Milk Crumble 9.5
Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5



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