

**APERITIF**  
Negroni 12

White Vermouth 11



soif

**WINE SPECIAL**

Marto, Manna Rot 2021  
Rheinhessen, Germany  
Glass 10 / Carafe 37 / Bottle 54

**SUNDAY MENU 27.10.2024**

**SUNDAY ROAST**

½ Rotisserie Chicken, Roast Potatoes, Carrots & Cavalo Nero 25  
Roast Pork Belly, Roast Potatoes, Carrots, Cavalo Nero & Apple Sauce 25

**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**

Achill Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22  
Bone Marrow, Raw Beef, Horseradish & Pangrattato 15  
Frisse Salad, Poached Egg, Pancetta, Potatoes, Mustard Dressing 15  
Black Iberiko Tomatoes, French Beans, Anchovies 15 (v)  
Stracciatella, Roasted Grapes, Pinenuts 16 (v)  
Beetroot, Walnut Dressing, Tarragon 10 (v)

**LARGE PLATES**

Halibut, Sea Beets, Langoustine Bisque 35  
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)  
Braised Venison, Pomme Puree 26

**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

**CHEESES**

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

**DESSERTS**

Crème Caramel, Rum & Raisin 7  
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