

APERITIF Pear Drop Bellini 9
Prosecco & Pear Puree



soif

WINE SPECIAL

Celebrate Beaujolais Nouveau
Beaujolais Nouveau, Château Cambon 2022
125ml 7.5 / Btl 41

Go Large with a Magnum !
Château Cambon, Cuvée du Chat,
Beaujolais 90

LUNCH 26.11.22

LUNCH SPECIAL

Pork Brochette, Parmisian Polenta, Gremolata & a Glass of Wine 15

SNACKS

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

CHARCUTERIE

Duck Rilette 12 - Salame Tradizionale 11

Charcuterie Selection 23

SMALL PLATES

Kelly Rock Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28

Don Bocarte Anchovies, Shallots, Butter & Toast 32

Raw Beef, Shiitake XO 12

Winter Tomatoes, Preserved Green Tomatoes, Cultured Cream 10 (v)

Delica Pumpkin, Pickled Walnuts, Green Tomato & Ginger Dressing 10 (v)

Purple Sprouting Broccoli, Calabrian Chilli Butter, Black Olive, Pan Grattato 12 (v)

Burrata, Bourjasotte Fig & Fennel Cracker 14 (v)

Jerusalem Artichoke, Goats Curd & Leek 10 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 17 (v)

Tartiflette, Bitter Leaves, Cornichons 17

Pork Shoulder, Greens, Charcutière Sauce 24

Halibut, Onion, Whey & Wild Mushrooms 27

PERFECT TO SHARE

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

CHEESES

Camembert (France) 5.25 / Ossau Iraty (France) 5.25 / Roquefort (France) 5.25 / Bouygette (France) 5.25

Selection of 3 14 Selection of 4 16

DESSERTS

Dark Chocolate, Yogurt & Cumin 10

Milk Chocolate & Salted Caramel 10

Apple Tarte Fine* & Crème Normande 14

**Perfect to share (Please Allow 20 minutes)*



All of our meat is sourced from butcher 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%