



soif

Sunday Lunch 17.07.22

### SNACKS

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

### CHARCUTERIES

Pork & Pistachio Terrine & Cornichons 9

Duck Rillettes & Cornichons 9

Salame Tradizionale 9

Charcuterie Selection 17

### SMALL PLATES

Lindisfarne Oysters & Mignonette 3.5 each or 1/2 Dozen 20

Don Bocarte Anchovies, Shallots, Butter & Toast 32

Sardines, Cherry Tomato Gremolata 12

Crab & Leeks 15

Smoked Eel, Beetroot & Horseradish 14

Raw Beef, Fermented Red Pepper, Shallots & Kale 12

Cuore del Vesuvio Tomatoes, Fennel & Ponzu 8

BBQ Friggiteli Peppers, Olives & Basil 8 (v)

Tomato Tartine, Basil Crème Fraîche 7 (v)

Trombetta Courgettes, Cacioricotta 10 (v)

Mixed Leaf Salad 6 (v)

### LARGE PLATES

Cauliflower Vadouvan, Kachumber Salad 17 (v)

Spinach Tart Fine, Grape Salad & Gorgonzola 17 (v)

Lamb Loin, Datterini Tomatoes, Kalamata Olives & French Beans 25

Onglet Steak, Breme Onion, Sage Butter & Mixed Leaves 24

Wild Line Caught Seabass, Crab Bisque & Chard 28

Rotisserie Whole Chicken, Chips, Bitter Leaves & Aioli 50

*To share between 2 to 4 people*

### CHEESES

@tastingwithnivard

St. Felicien (France) 5.25 - Pyramide (France) 5.25

Fourme d'ambert (France) 5.25 Ossau Iraty (France) 5.25

Selection of 3 14 Selection of 4 16

### DESSERTS

Gooseberry Fool, Fennel Sablé 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%