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Lunch 26.06.22

### SUNDAY ROAST

Roast Pork Loin, Braised Coco Beans, Chard & Persillade 20

### SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 3.5  
Parmesan 5

### CHARCUTERIES

Pork & Pistachio Terrine & Cornichons 9  
Duck Rillettes & Cornichons 9  
Salame Tradizionale 9  
Charcuterie Selection 17

### SMALL PLATES

Jersey Oysters & Mignonette 3.5 each or 1/2 Dozen 20  
Don Bocarte Anchovies, Shallots, Butter & Toasted Sourdough 32  
Raw Beef, Fermented Red Pepper, Shallots & Kale 12  
BBQ Aubergine, Crab Bisque, Samphire & Spinach 12  
Burrata, Cellery, Pickled Grapes & Salted Almonds 14 (v)  
BBQ Friggiteli Peppers, Olives & Basil 8 (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)  
Mackerel, Confit Fennel, Cuore del Vesuvio Tomatoe & Gremolata 18  
Lamb Loin, Datterini Tomatoes, Kalamata Olives & Piattoni Beans 25  
Calves Tongue, Pomme Purée & Mustard Sauce 20

Rotisserie Whole Chicken, Chips, Bitter Leaves & Aioli 50  
*To share between 2 to 4 people*

### CHEESES

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Delice de Bourgogne (France) 5.25 - Pyramide (France) 5.25  
Fourme d'ambert (France) 5.25 Tomme Aux Fleur (France) 5.25  
Selection of 3 14 Selection of 4 16

### DESSERTS

Cherry Clafoutis 10  
**(Please allow 15 min)**  
Burnt Butter Set Cream Fennel Sablè & Raspberries 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%