

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Cavarodes, Poulard de Chemenot 2023
Jura, France
Glass 13.5 / Carafe 50

soif

LUNCH 07.06.2025

SNACKS

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

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 15 - Salame Delicato 12
Selection of Charcuterie & Bread 28

SMALL PLATES

Carlingford Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Beef Tartare, Crispy Shallots 16
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds 12
Beetroot, Tahini, Rocket & Sunflower Seeds 14 (v)
Burrata, Petit Violet Artichoke, Rocket 16 (v)

LARGE PLATES

Grilled Pork Chop, Cavalo Nero, Charcuterie Sauce 28
Gnocchi Parisienne, Peas, Broad Beans, Rocket 22 (v)
Skate Meuniere, Jersey Royals 24

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
Baron Bigod (Past, Cow/England), Selles-Sur-Cher (Raw, Goat/France)
Beauvale (Past, Cow/England), Beaufort (Raw, Cow/France)

DESSERTS

Pineapple, Coconut Ice Cream, Rum 10
Frozen Chocolate Parfait, Salted Caramel, Hazelnut 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