

**APERITIF**  
Negroni 12  
White Vermouth 11



**WINE SPECIAL**  
Juravinum, Chardonnay Le Glanon 2020  
Jura, France  
Glass 9.5 / Carafe 36 / Bottle 52

soif

## WINE & CHICKEN MONDAY 03.02.2025

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves **20**

*whilst you are waiting for your chicken . . .*

### SNACKS

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

### CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **12** - Salame Lovison **12**  
Selection of Charcuterie & Bread **25**

### SMALL PLATES

Carlingford Lough Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**  
Don Bocarte Anchovies, Butter, Toast, Shallots **36**  
Beef Tartare, Crispy Shallots **16**  
Black Iberico Tomatoes, Almonds, Anchovies **15**  
Yellow Split Pea Soup, Chorizo & Pangratatto **7**  
Delica Pumpkin, Fonduta di Gorgonzola, Nduja Butter **16**  
Burrata, Radicchio in Agrodolce, Pinenuts **16 (v)**  
Jerusalem Artichoke, Goats Curd, Leeks **15 (v)**

### SIDES

Mixed Leaf Salad **6** - Pommes Frites **6.5**

### CHEESES

Selection of Four Cheeses **20**  
Brie (Cow, France), Valencay (Goat, France),  
Brebis Napoleon (Sheep, France), Harbourne (Goat, England)

### DESSERTS

Choux Craquelin, Chocolate Sauce & Pistachio **9.5**  
Warm Clotted Cream Rice Pudding, Yorkshire Rhubarb **9.5**  
Apple Tarte Fine, Crème Normande (for 2) **15**  
**(please allow 20 min to prepare)**



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