

**APERITIF**  
Negroni 12  
White Vermouth 11



**WINE SPECIAL**  
Domaine Thillardon, Georges 2021  
Beaujolais, France  
Glass 14 / Carafe 52 / Bottle 75

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## DINNER 09.11.2024

### SNACKS

Almonds 5 - Nocellara Olives 5.5 - Bread & Butter 6.5 - Tapenade 6

### CHARCUTERIE

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

### SMALL PLATES

Achill Oysters, Mignonette & Lemon - Each 4 - 1/2 Dozen 22  
Don Bocarte Anchovies, Butter, Toast, Shallots 36  
Bone Marrow, Raw Beef, Horseradish & Pangrattato 15  
Black Iberiko Tomatoes, Almonds, Anchovies 15  
Stracciatella, Roasted Grapes, Pinenuts 16 (v)  
Beetroot, Walnut Dressing, Tarragon 10 (v)  
Young Leeks, Sauce Gribiche 15 (v)

### LARGE PLATES

Halibut, Sea Beets, Langoustine Bisque 35  
Yellow Polenta, Lentil Bolognaise, Mushroom, Parmesan 22 (v)  
Beef Rump, Café de Paris, Pommes Frites, Watercress 36  
Venison Haunch, Celeriac, Salted Blackberries 30

### 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  
Morbier (Cow, France), Valencay (Goat, France),  
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

### DESSERTS

Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5  
Crème Caramel, Rum & Raisins 8



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