

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Bufadors, Les Voranes Corpinnat Brut 2019
Penedès, Spain
Glass 14 / Bottle 78

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WINE & CHICKEN MONDAY 06.01.2025

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

whilst you are waiting for your chicken . . .

SNACKS

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

CHARCUTERIE

Duck Rillettes **12** - Salami Lovison **12**
Selection of Charcuterie & Bread **25**

SMALL PLATES

Beef Tartare, Crispy Shallots **16**
Raf Tomatoes, Almonds, Anchovies **15**
Delica Pumpkin, Gorgonzola de Fonduta, Nduja Butter **16**
Snails, Roast Shallots, Garlic & Parsley Butter, Wild Mushrooms **18**
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan **22 (v)**
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), Beauvale (Cow, 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