

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Alfredo Maestro, El Marciano 2022
Sierra de Gredos, Spain
Glass 9.5 / Carafe 36 / Bottle 52

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WINE & CHICKEN MONDAY 13.01.2025

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**
Borlotti Beans, Cime di Rapa, Pig's Trotter **16**
Black Iberico Tomatoes, Almonds, Anchovies **15**
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

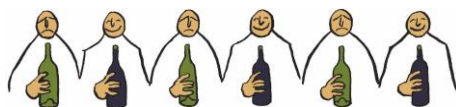
Mixed Leaf Salad **6** - Pommes Frites **6.5**

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