

APERITIF

Negroni 12
Campari Soda 8.5
White Vermouth 11



soif

WINE SPECIAL

Cati Ribot, Son Llebre Blanc 2022
Mallorca, Spain
Glass 11.5 / Carafe 45 / Bottle 65

LUNCH 08.06.24

SNACKS

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

CHARCUTERIE

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

SMALL PLATES

Kelly Oysters, Mignonette, Lemon Each **4** / ½ Dozen **22**
Raw Beef, Horseradish, Cured Ox Heart **15**
Piattoni Beans, Anchovie, Olives, Pangrattato **12**
Ricotta, Sicilian Olives, Almond, Fennel Cracker **12 (v)**
Cuore Del Vesuvio Tomatoes, Cod's Roe, Shiso **14**
Burrata, Melanzane Sott'olio **16 (v)**

LARGE PLATES

Pork Collar, Artichoke, Wild Garlic, Asparagus **28**
Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan **20 (v)**
Mackerel, Cranberry Beans, Tomatoes & Smoked Red Pepper **22**

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) **56**
Whole Brill, Jersey Royals, Beurre Nantaise (for 2) **46**

SIDES

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

CHEESES

Selection of 4 **20**
Pave Cobble (Sheep/England) / Bleu de Bresse (Cow/France)
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

DESSERTS

Frozen Yoghurt, Strawberries, Meringue **9.5**
Dark Chocolate Crèmeux, Salted Caramel & Peanut Ice Cream, Almond & Chocolate Cookie **9.5**
Rum Baba, Chantilly Cream, Passion Fruit **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%