

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Okro's Wines, Saperavi Budeshuri 2021
Kakheti, Georgia
Glass 10.5 / Carafe 39 / Bottle 58

s o i f

WINE & CHICKEN MONDAY 10.03.2025

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 Rilette **15** - Salame Nostrano **12**
Selection of Charcuterie & Bread **28**

SMALL PLATES

Moules Marinière **12**

Delica Pumpkin, Fonduta di Gorgonzola, Nduja Butter **16**

Char Grilled Broccoli, Anchoïade, Turnip & Sunflower Seeds **15**

Sea Trout, Crème Fraiche, Horseradish, Fennel & Wild Chervil **12**

Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill **15 (v)**

Yellow Polenta, Lentil Bolognaise, 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**

Wigmore (Sheep/Unp, England), St.Helena (Cow/Unp, England),
Stärnächäs (Raw, Cow, Switzerland), Harbourne Blue (Goat, England)

DESSERTS

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