

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Special White £8 a Glass
Special Red £8 a Glass

soif

SUNDAY MENU 29.09.2024

SUNDAY ROAST

Roast Rump of Beef, Roast Potatoes, Yorkshire & Horseradish **28**

SNACKS

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

CHARCUTERIE

Duck Rillettes **12** - Salami Lovison **12**

Selection of Charcuterie & Bread **25**

SMALL PLATES

Lindisfarne Oysters, Mignonette & Lemon Each **4** - ½ Dozen **22**

Moules Mariniere **14**

White Onion Soup **8.5**

Raw Beef, Shallots, Cornichons, Cured Ox Heart **15**

Cuore del Vesuvio Tomatoes, Fig, Sorrel **15 (v)**

Stracciatella, Roast Grapes, Pinenuts **16 (v)**

Beetroot, Walnut, Tarragon **10 (v)**

LARGE PLATES

Halibut, Braised Salsify, Caviar, Beurre Blanc **35**

Yellow Polenta, Whey, Girolles, Sweetcorn, Parmesan **22 (v)**

Duck Confit, Lentils Paysanne **28**

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

Sainte Maure (Goat, France) **5.25**

Comté (Cow, France) **5.25**

Fig Salami **4.5**

DESSERTS

Buttermilk Pannacotta, Blackberries, Milk Crumble **9.5**

Milk Chocolate Mousse, Salted Caramel, Almond Cookie **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