

APERITIF

Negroni 12

White Vermouth 11



soif

WINE SPECIAL

Bow & Arrow, Gamay Noir 2021
Willamette Valley, Oregon

Glass 11.5 / Carafe 44 / Bottle 64

LUNCH 01.08.24

SNACKS

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

CHARCUTERIE

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

SMALL PLATES

Achill Oysters, Mignonette & Lemon, Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast & Shallots 36
Raw Beef, Shallots, Cornichons, Cured Ox Heart 15
Grilled Friggiteli Peppers, Fermented Chilli Honey, Pine Nuts & Colatura di Alici 15
Ricotta, Sicilian Olives, Almond, Fennel Cracker 12 (v)
Burrata, Peach & Fig Oil 16 (v)

LARGE PLATES

Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan 20 (v)
Bavette Steak, Smoked Bone Marrow Butter & Chips 28
Grilled Rabbit Leg, Peas, Lettuce, Onions 22

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

Selection of 4 20

Rocchetta (G,S,C/Italy) / Bleu de Bresse (Cow/France)
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

DESSERTS

Buttermilk Pannacotta, Apricots, Milk Crumble 9.5
Figs, Goats Curd, Red Wine 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%