

APERITIF

Negroni 12

Aperol Spritz' 12

Pear Bellini 11



soif

WINE SPECIAL

Pinot Gris & Pinot Blanc

Frei Korper Kultur, Schmitt, Rheinhessen, Germany

Glass 8 | Carafe 30 | Bottle 42

DINNER 08.06.23

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5
Radish, Butter & Salt 5 - Artichoke Vinaigrette 6.5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Tradizionale 12
Selection of Charcuterie & Bread 24

SMALL PLATES

Carlingford Oysters, Mignonette, Lemon Each 4 / 1/2 Dozen 22
Don Bocarte Anchovies 35
Cured Sea Trout, Ginger, Yoghurt 12
Duck Liver Parfait, Onion Marmalade 15
Raw Beef, Shio Koji Beetroot, Walnuts, Blue Cheese 15
Hand Dived Scallop, Scallop Tripe, Mousseron Mushrooms 16
Marinated Courgettes, Cucumber, Almond Butter, Lime, Dill, Furikake 14
Burrata, Borlotti Beans, Cuore Del Vesuvio Tomatoes 15 (v)
Braised Artichoke, Tropea Onion, Broad Beans 15 (v)
Asparagus, Beurre Nantais 12 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Creedy Carver Duck, Piattone Beans, Cherries 32
Bavette Steak, Deepfried Jerusalem Artichoke, Goat's Curd 28
Farro, Mousseron Mushrooms, Ricotta, Spring Garlic 18 (v)
Mackerel, Celeriac Remoulade, Jersey Royals 22

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3 pers.) 50

CHEESES

Selection of 3 14 / Selection of 4 17
Brillat Savarin (France) / Bleu des Basques (Fr) / Epoisses (France) / Tomme De Chevre (France)

DESSERTS

Frozen Yoghurt, English Strawberries, Meringue 9
Milk Chocolate & Salted Caramel 9
*Apple Tarte Fine & Crème Normande 14
*Perfect to share (Please Allow 20 minutes)



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%