

APERITIF
Negroni 12

White Vermouth 11



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

soif

SUNDAY MENU 09.03.2025

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

Carlingford Lough Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22

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)

Burrata, Radicchio in Agrodolce, Pinenuts 16 (v)

Jerusalem Artichoke, Goats Curd, Leeks 15 (v)

LARGE PLATES

Provençal Fish Stew, Saffron, Aioli 32

Duck Confit, Castelluccio Lentils, Salad Mache 30

Veal Chop, Wild Garlic Pistou Sauce, Pomme Paillason 40

Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56

Sirloin Steak, Chips, Red Wine & Shallot Sauce (for 1 to 2) 55

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

Choux Craquelin, Vanilla Ice Cream, Chocolate Sauce & Pistachio 9.5

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