

VALENTINES APERITIF
Clementine Negroni 12
A glass of Rose Prosecco 9 / 49
Half Bottle of Champagne
Carte d'Or 45



soif

WINE SPECIAL
2021 Jumpin Juice, Gippsland,
Australia | Pinot Noir
Glass 8 | Carafe 33 | Bottle 44

VALENTINES DINNER 14.02.23

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 12 - Salame Tradizionale 11
Charcuterie Selection 23

SHARING SPECIALS

Loch Fyne Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28
6 Oysters & Half Bottle of Carte d'Or Champagne for 2 65
Selection of Charcuterie & Bread for 2 23
Chateaubriand, Béarnaise, Chips & Mixed Salad for 2 90
Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad for 2 50
Apple Tarte Fine & Crème Normande & 2 Glasses of Sweet Wine for 2 22

SMALL PLATES

Loch Fyne Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28
Raw Beef, Shiitake XO 12
Winter Tomatoes, Citrus, Bottarga 12
Burrata, Clementine, Walnut, Bitter Leaves 15 (v)
Jerusalem Artichoke, Goat's Curd & Leek 10 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)
Creedy Carver Duck, Celeriac Pureé, Pickled Beetroot & Grumolo 30
Halibut, Braised Artichokes, Langoustine Vinaigrette 30

CHEESES

Selection of 3 14 / Selection of 4 17
Camembert (France) / Picos de Europa (Spain) / Sauvaget (Goat's Cheese / France) / Comté (France)

DESSERTS

Dark Chocolate, Yoghurt & Cumin 10
Clotted Cream Rice Pudding, Yorkshire Rhubarb & Pistachio 10
Set Cream, Poached Pear, Cobnut Crumble 10
*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%