

APERITIF

Virgin Negroni Spritz 5

Clementine Negroni 12



soif

WINE SPECIAL

Pinot Gris & Pinot Blanc

Frei Korper Kultur, Schmitt, Rheinhessen, Germany

Glass 8 | Carafe 30 | Bottle 42

SUNDAY LUNCH MENU

12.03.23

TODAY'S SUNDAY ROAST

Roasted Lamb Shoulder 26

Served with Roast Potatoes, Rainbow Chard & Carrots

When it is gone... it's gone!

SNACKS

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

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Tradizionale 11

Selection of Charcuterie & Bread 23

SMALL PLATES

Kelly Rock Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28

Winter Tomatoes, Citrus, Bottarga 12

Delica Pumpkin, Hibiscus & Radicchio 12

Burrata, Clementine, Walnut, Bitter Leaves 15 (v)

Jerusalem Artichoke, Goat's Curd & Leek 11 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)

Skate, Pomme Purée, Capers, Lemon & Brown Butter 30

Blanquette De Veau 28

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad for 2 to 3 people 50

CHEESES

Selection of 3 14 / Selection of 4 17

Langres (France) / Roquefort (France) / Sauvaget (Goat's Cheese / France) / Comté (France)

DESSERTS

Honey Egg Custard Tart 10

Dark Chocolate, Yoghurt & Cumin 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%