

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Gilles Paris, Chiroubles 2019
Beaujolais, France
Glass 10.5 / Carafe 39 / Bottle 58

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DINNER 29.11.2024

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
Beef Tartare, Crispy Shallots 16
Smoked Eel, Celeriac Remoulade 22
Black Iberiko Tomatoes, Almonds, Anchovies 15
Bone Marrow, Parsley, Shallot Salad, Grilled Sourdough 10
Snails, Garlic Butter, Jerusalem Artichoke, Wild Mushrooms 18
Crown Prince Squash, Gorgonzola de Fonduta, Nduja Butter 16
Burrata, Purple Sprouting Broccoli, Clementines 16 (v)
Beetroot, Walnut Dressing, Tarragon 12 (v)
Young Leeks, Sauce Gribiche 15 (v)

LARGE PLATES

Halibut, Wild Mushrooms, Saffron, Butter 30
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)
Grilled Pork Collar, Hispi Cabbage, Smoked Eel & Mustard Sauce 30
Ribeye Steak, Red Wine Sauce, Douphinoise Potatoes & Mixed Leaves 50
Rump Steak, Cafe de Paris Butter, Watercress & Pomme Frites 36

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 Four Cheeses 20
Taleggio (Cow, Italy), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

DESSERTS

Crème Caramel, Rum & Raisins 8
Apple Tarte Fine, Vanilla Ice Cream (for 2) 15
Milk Chocolate Mousse, Salted Caramel, Almond Cookie 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