

APERITIF
Negroni 12

White Vermouth 11



soif

WINE SPECIAL
Stone Spring Shiraz 2022
Barossa Valley, Australia
Glass 7 / Carafe 25 / Bottle 38

LUNCH 12.03.2025

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

Achill Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Delica Pumpkin, Fonduta di Gorgonzola, Nduja Butter 16
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)

LARGE PLATES

Provençal Fish Stew, Saffron, Aioli 32
Duck Confit, Castelluccio Lentils, Salad Mache 30
Yellow Polenta, Lentil Bolognaise, Mushroom, Parmesan 22 (v)

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
Wigmore (Sheep/Unp, England), St.Helena (Cow/Unp, England),
Stärnächäs (Raw, Cow, Switzerland), Harbourne Blue (Goat, England)

DESSERTS

Chocolate Gateau St.Emilion 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