

**APERITIF**  
Negroni 12

White Vermouth 11



**WINE SPECIAL**  
Judith Beck, Ink 2022  
Burgenland, Austria  
Glass 7 / Carafe 25 / Bottle 38

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**DINNER 17.01.2025**

**SNACKS**

Almonds 5 - Nocellara Olives 6 - Bread & Butter 6.5 - Tapenade 6

**CHARCUTERIE**

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Lovison 12  
Selection of Charcuterie & Bread 25

**SMALL PLATES**

Carlingford Lough Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22  
Don Bocarte Anchovies, Butter, Toast, Shallots 36  
Beef Tartare, Crispy Shallots 16  
Borlotti Beans, Cime di Rapa, Pig's Trotter 16  
Black Iberico Tomatoes, Almonds, Anchovies 15  
Delica Pumpkin, Gorgonzola de Fonduta, Nduja Butter 16  
Burrata, Radicchio in Agrodolce, Pinenuts 16 (v)  
Jerusalem Artichoke, Goats Curd, Leeks 15 (v)

**LARGE PLATES**

Braised Ox Cheek, Pomme Puree, Kale 32  
Halibut, Buttered Leeks, Mushroom Duxelle, Mussel Veloute 30  
Yellow Polenta, Lentil Bolognaise, Mushroom, Parmesan 22 (v)  
Pheasant, Savoy Cabbage, Beetroot 24

**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  
Brie (Cow, France), Valencay (Goat, France),  
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

**DESSERTS**

Choux Craquelin, 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