



s o i f

Dinner 05.08.22

SNACKS

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

CHARCUTERIE

Pork & Pistachio Terrine & Cornichons 9

Duck Rillettes & Cornichons 9

Salame Tradizionale 9

Charcuterie Selection 17

SMALL PLATES

Lindisfarne Oysters & Mignonette 3.5 each or 1/2 Dozen 20

Don Bocarte Anchovies, Shallots, Butter & Toast 32

Brandywine Tomatoes, Yellow Peach & Bottarga 14

Raw Beef, Fermented Red Pepper & Carrot, Nasturtium 12

Burrata, Marinated Red Pepper & Pickled Red Onion 14 (v)

Courgette, Cultured Cream & Pistachio 10 (v)

Friggitelli Peppers, Olives & Basil 8 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero & Parmesan 17 (v)

Onglet Steak, Dauphinoise Gratin, Peppercorn Sauce 25

Lamb Steak Hache, Coco de Paimbol Beans, Courgettes & Mint 18

Turbot, Tomato, Fennel, Sea Herbs, Gazpacho Consommé 33

Mackerel, Dijon Mustard, Cornish Mid Potatoes 18

Rotisserie Whole Chicken, Chips, Bitter Leaves & Aioli 50

To share between 2 to 4 people

CHEESE

@tastingwithnivard

St. Felicien (France) 5.25 - Roue Cendree (France) 5.25

Gorgonzola Dolce (Italy) 5.25 Ossau Iraty (France) 5.25

Selection of 3 14 Selection of 4 16

DESSERTS

Set Cream, Blackberries & Caramelised White Chocolate 10

Raspberry Sorbet & Fennel Sablé 10

Milk Chocolate 10



Please inform your waiter if you suffer from 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%