

APERITIF

Negroni 12
Campari Soda 8.5
White Vermouth 11



soif

WINE SPECIAL

Cara Sur, Moscatel Blanco 2022
San Juan, Argentina
Glass 10.5 / Carafe 40 / Bottle 60

SUNDAY MENU

21.07.24

SUNDAY ROAST

Roast Beef, Roast Potatoes & Spring Greens **28**

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**
Don Bocarte Anchovies, Butter, Toast & Shallots **36**
Raw Beef, Shallots, Cornichons, Cured Ox Heart **15**
Baby Gem, Buttermilk, Parmesan, Anchovy, Salted Egg Yolk **15**
Grilled Friggiteli Peppers, Fermented Chilli Honey, Pine Nuts & Colatura di Alici **15**
Tenderstem Broccoli, Garlic Cream, Smoked Red Peppers **16 (v)**
Baked Tomatoes, Borlotti Beans, Courgette Toast **15 (v)**
Ricotta, Sicilian Olives, Almond, Fennel Cracker **12 (v)**
Burrata, Peach & Fig Oil **16 (v)**

LARGE PLATES

Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan **20 (v)**
Creedy Carver Duck, Green Beans, Cherries & Hash Brown **35**
Pig Cheeks, Polenta and Greens **28**

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 3 to 4) **65**

SIDES

Mixed Leaf Salad **6** - Pommes Frites **6.5**

CHEESES

Selection of 4 **20**
Rocchetta (G,S,C/Italy) / Bleu de Bresse (Cow/France)
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

DESSERTS

Buttermilk Ice Cream, Strawberries & Milk Crumble **9.5**
Dark Chocolate Crèmeux, Almond & Chocolate Cookie **9.5**
Figs, Bacon, Goats Curd & Red Wine **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%