

**APERITIF**  
Negroni 12  
White Vermouth 11



**WINE SPECIAL**  
Special White £8 a Glass  
Special Red £8 a Glass

soif

## WINE & CHICKEN MONDAY 30.09.2024

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves **20**

*whilst you are waiting for your chicken ...*

### SNACKS

Almonds **5.5** - Bread & Butter **6.5** - Tapenade **6**

### CHARCUTERIE

Duck Rillettes **12** - Salami Lovison **12**  
Selection of Charcuterie & Bread **25**

### PLATES

Moules Mariniere **14**  
White Onion Soup **8.5**  
Raw Beef, Shallots, Cornichons, Cured Ox Heart **15**  
Delica Pumpkin Tarte Fine, Walnut, Gorgonzola & Radichio **20 (v)**  
Cuore del Vesuvio Tomatoes, Fig, Sorrel **15 (v)**  
Stracciatella, Roast Grapes, Pinenuts **16 (v)**  
Beetroot, Walnut, Tarragon **10 (v)**

### SIDES

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

### CHEESES

Selection of Four Cheeses **20**  
Saint-Nectaire (Cow, France), Sainte Maure (Goat, France),  
Comté (Cow, France), Bleu d'Auvergne (Cow, France)  
Fig Salami **4.5**

### DESSERTS

Buttermilk Pannacotta, Blackberries, Milk Crumble **9.5**  
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