

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Nord-Sud Wines, Rouge 2023
Adelaide Hills, Australia
Glass 8 / Carafe 30 / Bottle 43

soif

LUNCH 09.05.2025

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

Carlingford Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Normandy Tripe 18
Beef Tartare, Crispy Shallots 16
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds 12
Sea Trout, Horseradish, Courgette, Lemon, Chive Vinagrette 15
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill 15 (v)
Wykham Farm Asparagus, Beurre Nantaise 17 (v)
Burrata, Petit Violet Artichoke, Rocket 16 (v)

LARGE PLATES

Halibut Veronique, Jersey Royals, Baby Kale 35
Grilled Pork Chop, Mustard Greens, Charcuterie Sauce 26
Bavette, Mushrooms, Smoked Wild Garlic Butter, Bitter Leaf Salad 32
Lamb Neck, Borlotti Beans, Roast Red Peppers, Goat's Curd 32
Gnocchi Parisienne, Peas, Broad Beans, Rocket 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
Truffle Delice de Bourgogne (Past, Cow/France) Baron Bigod (Past, Cow/England)
Beauvale (Past, Cow/England), Beaufort (Raw, Cow/France)

DESSERTS

Coconut Caramel 8
Frozen Chocolate Parfait, Salted Caramel, Hazelnut 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