



soif

Dinner 22.09.22

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5 - Nduja Sausage 6.5

CHARCUTERIE

Pork & Pistachio Terrine & Cornichons 10 / Duck Rillettes & Cornichons 10 / Salame Tradizionale 10
Charcuterie Selection 21

SMALL PLATES

Jersey Pearls Oysters & Mignonette **each at 4 or 6 for 22**
Raw Beef, Fermented Garlic Capers, Crispy Shallots 12
Smoked Eel, Salt Baked Beetroot, Horseradish & Crème Fraîche 16
Cuore del Vesuvio Tomatoes, Yellow Peach & Bottarga 14
Burrata, Bourjasotte Fig & Fennel Cracker 14 (v)
Courgette, Cultured Cream & Pistacchio 10 (v)
Friggitelli Peppers, Olives & Balsamic 9 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero & Parmesan 17 (v)
Onglet Steak, Cobra Beans, Dauphinoise Gratin & Green Peppercorn Sauce 25
Lamb Rump, Coco de Paimpol Beans, Celery, Girolles & Chanterelles 30
Pork Loin, Green Tomatoes, Verjus, Ginger & Catalogna 22
Monkfish, BBQ Celeriac, Beurre Blanc 28

Lamb Boulangere, Cobra Beans 55

For 2 people

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaves 50
Perfect to share between 2 to 3 people

CHEESES

@tastingwithnivard

Camembert (France) 5.25 - Ossau Iraty 5.25
Fourme D'Ambert (France) - 5.25 Sauvaget (France) 5.25
Selection of 3 14 Selection of 4 16

DESSERTS

Set Cream, Blackberries & Caramelised White Chocolate 10
Apple Tarte Fine & Fig Leaf Ice Cream 10
(Please allow 20 minutes)
White Chocolate & Strawberries 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%