

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Bufadors, Les Voranes Corpinnat Brut 2019
Penedès, Spain
Glass 14 / Bottle 78

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LUNCH 10.01.2025

SNACKS

Almonds 5 - Nocellara Olives 6 - Bread & Butter 6.5 - Tapenade 6

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 12 - Saucisson Nature 12
Selection of Charcuterie & Bread 25

SMALL PLATES

Carlingford Lough Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Beef Tartare, Crispy Shallots 16
Raf Tomatoes, Almonds, Anchovies 15
Delica Pumpkin, Gorgonzola de Fonduta, Nduja Butter 16
Braised Oxtail, Coco de Paimpol Beans, Grain Mustard 18
Snails, Roast Shallots, Garlic & Parsley Butter, Wild Mushrooms 18
Burrata, Radicchio in Agrodolce, Pinenuts 16 (v)
Jerusalem Artichoke, Goats Curd, Leeks 15 (v)

LARGE PLATES

Halibut, Buttered Leeks, Mushroom Duxelle, Mussel Veloute 35
Yellow Polenta, Lentil Bolognaise, Mushroom, Parmesan 22 (v)
Pheasant, Savoy Cabbage, Chestnut, Pancetta 24

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
Brie (Cow, France), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

DESSERTS

Choux Craquelin, Chocolate Sauce & Pistachio 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