

**APERITIF**  
Negroni 12  
White Vermouth 11



**WINE SPECIAL**  
Domaine Thillardon, Georges 2021  
Beaujolais, France  
Glass 14 / Carafe 52 / Bottle 75

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## LUNCH 09.11.2024

### 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 - ½ Dozen 22  
Don Bocarte Anchovies, Butter, Toast, Shallots 36  
Bone Marrow, Raw Beef, Horseradish & Pangrattato 15  
Black Iberiko Tomatoes, Almonds, Anchovies 15  
Stracciatella, Roasted Grapes, Pinenuts 16 (v)  
Beetroot, Walnut Dressing, Tarragon 10 (v)  
Young Leeks, Sauce Gribiche 15 (v)

### LARGE PLATES

Halibut, Sea Beets, Langoustine Bisque 35  
Yellow Polenta, Lentil Bolognaise, Mushroom, Parmesan 22 (v)  
Beef Rump, Café de Paris, Pommes Frites, Watercress 36

### PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56  
Whole Grilled Brill, Café de Paris, Pink Fir Potatoes (for 2) 50

### SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

### CHEESES

Selection of Four Cheeses 20  
Morbier (Cow, France), Valencay (Goat, France),  
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

### DESSERTS

Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5  
Crème Caramel, Rum & Raisins 8



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