

**APERITIF**  
Negroni 12

White Vermouth 11



**WINE SPECIAL**  
Vignerons d'Estezargues, Les Oliviers Bio  
Rhône Valley, France  
Glass 5.5 / Carafe 20 / Bottle 29

s o i f

**LUNCH 01.02.2025**

**SNACKS**

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

**CHARCUTERIE**

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Lovison 12  
Selection of Charcuterie & Bread 25

**SMALL PLATES**

Carlingford Lough Oysters, Mignonette & Lemon - Each 4 - 1/2 Dozen 22  
Don Bocarte Anchovies, Butter, Toast, Shallots 36  
Beef Tartare, Crispy Shallots 16  
Black Iberico Tomatoes, Almonds, Anchovies 15  
Delica Pumpkin, Fonduta di Gorgonzola, Nduja Butter 16  
Burrata, Radicchio in Agrodolce, Pinenuts 16 (v)  
Jerusalem Artichoke, Goats Curd, Leeks 15 (v)

**LARGE PLATES**

Monkfish, Onion Sauce, Broccoli, Sunflower Seeds, Radish 30  
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)  
Lamb Belly, Braised Root Vegetables, Pearl Barley 28  
Veal Chop, Roquefort Butter, Mixed Leaf Salad 40

**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), Harbourne (Goat, England)

**DESSERTS**

Choux Craquelin, Chocolate Sauce & Pistachio 9.5  
Warm Clotted Cream Rice Pudding, Yorkshire Rhubarb 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