

APERITIF & MOCKTAIL

Clementine Negroni 12

Virgin Negroni Spritz' 5



WINE SPECIAL

Pinot Gris & Pinot Blanc

Frei Korper Kultur, Schmitt, Rheinhessen, Germany

Glass 8 | Carafe 30 | Bottle 42

soif

LUNCH 25.05.23

LUNCH SPECIAL

Sea Trout, Peppers, Olives, Jersey Royals
With A Glass of Wine 15

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5
Radish, Butter & Salt 5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 12 - Salame Tradizionale 11
Selection of Charcuterie & Bread 23

SMALL PLATES

Carlingford Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28
Borlotti Bean Soup 8
Don Bocarte Anchovies 35
Jambon, Celeriac Remoulade 12
Cured Sea Trout, Ginger, Yoghurt 12
Raw Beef, Shio Koji Beetroot, Walnuts, Blue Cheese 15
Burrata, Roast Peppers, Olives, Preserved Datterini Tomatoes 15 (v)
Asparagus, Summer Truffle, Beurre Nantais 23 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

BBQ Mackerel, Dijon, Jersey Royal 20
Lamb Rump, Yoghurt, Peas, Broad Beans, Pink Fir Potatoes 28
Bavette Steak, Deepfried Jerusalem Artichoke, Goat's Curd 28
Farro, Nettles, Ricotta, Spring Garlic 18 (v)

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3 pers.) 50

CHEESES

Selection of 3 14 / Selection of 4 17
Brillat Savarin (France) / Bleu Des Basques (France) / Epoisses (France) / Tomme De Chevre (France)

DESSERTS

Milk Chocolate & Salted Caramel 9
Pannacotta, English Strawberries, Meringue 9
*Apple Tarte Fine & Crème Normande 14
**Perfect to share (Please Allow 20 minutes)*



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%