

APERITIF

Negroni 12
White Vermouth 10
Aperol Spritz 12



soif

WINE SPECIAL

Pinot Gris & Pinot Blanc
Frei Korper Kultur, Schmitt, Rheinhessen, Germany
Glass 8 | Carafe 30 | Bottle 42

LUNCH 14.09.23

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5
18 Month Parmigiano Reggiano 5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Piacentino 12
Selection of Charcuterie & Bread 24

SMALL PLATES

Lindisfarne Oysters, Mignonette, Lemon Each 4 / 1/2 Dozen 22
Beef Tartare & Crispy Shallots 14
Sweet Corn Vadouvan, Chorizo, Pangrattato 15
Don Bocarte Anchovies, Shallots, Butter & Toast 35
Whipped Smoked Cod's Roe, Cucumber, Fennel Cracker 12
Heritage Tomatoes, Benne, Walnuts, Caper Leaves 16 (v)
Stracciatella, Mixed Beans, Fig & White Balsamic 15 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Bavette, Chips, Mixed Leaf Salad 25
Veal Chop, Charcuterie Sauce, Rainbow Chard 38
Halibut, Braised Salsify, Red Wine Sauce 32
Farro, Girolles, Ricotta 20 (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
Brie de Meaux (France) / Roquefort (France) / St Nectaire (France) / Tomme de Chèvre (France)

DESSERTS

Brown Sugar Meringue, Victoria Plums & Crème Fraîche 9
White Chocolate, Rum & Raisin, Caramelised Chocolate 9



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%