

APERITIF

Negroni 12
Campari Soda 8.5
White Vermouth 11



soif

WINE SPECIAL

**Pheasant's Tears,
Madlieri Rosé 2022**
Kakheti, Georgia
Glass 6.5 / Carafe 24 / Bottle 36

LUNCH 14.06.24

SNACKS

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

CHARCUTERIE

Pork & Pistachio Terrine 12 - Salame Lovison 12

SMALL PLATES

Achill Oysters, Mignonette, Lemon Each 4 / ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast & Shallots 36
Cuore Del Vesuvio Tomatoes, Cod's Roe, Shiso 14
Piattoni Beans, Strawberry Soffritto, Pine Nuts, Pangrattato 15 (v)
Broad Bean, Grezzina Courgette, Ricotta Salata, Pangrattato 16 (v)
Ricotta, Sicilian Olives, Almond, Fennel Cracker 12 (v)
English Organic Asparagus, Beurre Nantais 16 (v)
Burrata, Melanzane Sott'olio 16 (v)

LARGE PLATES

Pork Collar, Coco di Paimpol Beans, Pigs Trotter, Red Kale 30
Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan 20 (v)
Monkfish, Confit Carrots, Mussel Beurre Blanc 30

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56
Beef Tri Tip, Spring Greens, Confit Tomatoes 55

SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

CHEESES

Selection of 4 20
Pave Cobble (Sheep/England) / Bleu de Bresse (Cow/France)
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

DESSERTS

Frozen Yoghurt, Strawberries, Meringue 9.5
Dark Chocolate Crèmeux, Vanilla Ice Cream, Almond & Chocolate Cookie 9.5
Rum Baba, Chantilly Cream, Passion Fruit 9.5



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%