

APERITIF

Negroni 12

White Vermouth 11



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WINE SPECIAL

Sclavos, Robola Vino di Sasso 2023
Cephalonia, Greece

Glass 10.5 / Carafe 40 / Bottle 58

WINE & CHICKEN MONDAY 02.09.24

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves 20

Whilst you are waiting for your chicken...to be ready...

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**

PLATES

Lindisfarne Oysters, Mignonette & Lemon, Each 4 - ½ Dozen **22**
Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan **20 (v)**
Raw Beef, Shallots, Cornichons, Cured Ox Heart **15**
Baby Gem, Buttermilk, Parmesan, Anchovy, Salted Egg Yolk **15**
Confit Courgette, Goat's Curd, Courgette Toast **12 (v)**
Cuore del Vesuvio Tomatoes, Fig, Sorrel **15 (v)**
Burrata, Peach, Citrus Oil **16 (v)**

SIDES

Mixed Leaf Salad **6** - Pommes Frites **6.5**

CHEESES

Selection of 4 **20**
Rocchetta (G,S,C/Italy) / Bleu de Bresse (Cow/France)
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

DESSERTS

Buttermilk Pannacotta, Apricots & Milk Crumble **9.5**
Milk Chocolate Mousse, Salted Caramel **9.5**



HG Walter is our dedicated butcher & Notoora supplies our organic and farmed produces and delivers directly our door steps
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%