

APERITIF Pear Drop Bellini **9**
Prosecco & Pear Puree



soif

WINE SPECIAL

Celebrate Beaujolais Nouveau
Beaujolais Nouveau, Château Cambon 2022
125ml **7.5** / Btl **41**

Go Large with a Magnum !
Château Cambon, Cuvée du Chat,
Beaujolais **90**

DINNER 26.11.22

SNACKS

Almonds **5** - Tapenade **5.5** - Nocellara Olives **5** - Bread & Butter **4.5**

CHARCUTERIE

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

SMALL PLATES

Kelly Rock Oysters, Mignonette, Lemon Each **5** / ½ Dozen **28**
Don Bocarte Anchovies, Shallots, Butter & Toast **32**
Raw Beef, Shiitake XO **12**
Winter Tomatoes, Preserved Green Tomatoes, Cultured Cream **10 (v)**
Delica Pumpkin, Pickled Walnuts, Green Tomato & Ginger Dressing **10 (v)**
Purple Sprouting Broccoli, Calabrian Chilli Butter, Black Olive, Pan Grattato **12 (v)**
Burrata, Bourjasotte Fig & Fennel Cracker **14 (v)**
Jerusalem Artichoke, Goats Curd & Leek **10 (v)**
Mixed Leaf Salad **6 (v)**

LARGE PLATES

Farro, Cavolo Nero, Parmesan **17 (v)**
Tartiflette, Bitter Leaves, Cornichons **17**
Pork Shoulder, Greens, Charcutière Sauce **24**
Halibut, Onion, Whey & Wild Mushrooms **27**

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad *for 2 to 3* **50**

CHEESES

Camembert (France) **5.25** / Manchego (Spain) **5.25** / Roquefort (France) **5.25** / Bouygette (France) **5.25**
Selection of 3 **14** Selection of 4 **16**

DESSERTS

Quince Tart, Chantilly Cream **10**
Dark Chocolate, Yoghurt & Cumin **10**
Apple Tarte Fine* & Crème Normande **14**
**Perfect to share (Please Allow 20 minutes)*



All of our meat is sourced from butcher 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%