

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Domaine Thillardon, Georges 2021
Beaujolais, France
Glass 14 / Carafe 52 / Bottle 75

soif

SUNDAY MENU 10.11.2024

SUNDAY ROAST

Roast Lamb Rump, Roast Potatoes, Carrots, Cavalo Nero 28

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

SMALL PLATES

Achill Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Cannellini Beans & Smoked Ham Hock 10
Bone Marrow, Raw Beef, Horseradish & Pangrattato 15
Black Iberiko Tomatoes, Almonds, Anchovies 15
Stracciatella, Roasted Grapes, Pinenuts 16 (v)
Beetroot, Walnut Dressing, Tarragon 12 (v)
Young Leeks, Sauce Gribiche 15 (v)

LARGE PLATES

Halibut, Sea Beets, Langoustine Bisque 35
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)
Beef Rump, Café de Paris, Pommes Frites, Watercress 36
Venison Haunch, Celeriac, Salted Blackberries 30

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56

SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

CHEESES

Selection of Four Cheeses 20
Taleggio (Cow, Italy), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

DESSERTS

Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5
Crème Caramel, Rum & Raisins 8



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