

APERITIF
Negroni 12
White Vermouth 11



WINE SPECIAL
Recaredo, Corpinnat Brut Nature Terrers
Penedes, Spain
Glass 14.5 / Bottle 79

soif

WINE & CHICKEN MONDAY 28.04.2025

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves **20**

whilst you are waiting for your chicken . . .

SNACKS

Almonds **5** - Nocellara Olives **6** - Bread & Butter **6.5** - Tapenade **6**

CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **15** - Salame Nostrano **12**
Selection of Charcuterie & Bread **28**

PLATES

Carlingford Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**
Beef Tartare, Crispy Shallots **16**
BBQ Mackerel, Datterini Tomatoes **14**
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds **12**
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill **15 (v)**
Burrata, Cherry Tomatoes, Black Olives, Wild Garlic **16 (v)**
Gnocchi Parisienne, Peas, Broad Beans, Rocket **22 (v)**
Wykham Farm Asparagus, Beurre Nantaise **17 (v)**
Beetroot, Tahini, Rocket & Sunflower Seeds **14 (v)**

SIDES

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

CHEESES

Selection of 3 Cheeses **16**
Red Wine Farmer (Raw, Cow/Switzerland)
Fourme d'Ambert A.O.C. (Cow / France), Pont l'Eveque AOC (Past., Cow/France)

DESSERTS

Vanilla Crème Brulee **9.5**
Frozen Chocolate Parfait, Salted Caramel, Hazelnut **9.5**
Apple Tarte Fine, Crème Normande (for 2) **15**
(please allow 20 min to prepare)



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