

## APERITIF

Negroni 12

White Vermouth 11

Sherry Oloroso Gobernador 8



## WINE SPECIAL

Fleurie Grand Pre 2020, Gilles Paris  
Beaujolais, France

Glass 10.5 / Carafe 40 / Bottle 56

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## SUNDAY MENU

19.11.23

### SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 5  
30 Months Parmesan 6

### CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Lovison 12  
Selection of Charcuterie & Bread 25

### SMALL PLATES

Whipped Smoked Cod's Roe, Cucumber, Fennel Cracker 12  
Heritage Tomatoes, Capers, Salted Sardines, Parsley Oil 16  
Goat's Curd, Jerusalem Artichoke, Chicory & Lemon 16 (v)  
Burrata, Citrus, Fennel, Pistachio 16 (v)  
Mixed Leaf Salad 6 (v)

### LARGE PLATES

Duck Confit, Lentil Paysanne 25  
Beef Featherblade, Pomme Puree 30  
Montbéliard Sausage, Choucroute, Pomme Vapeur 18  
Halibut, Buttered Leeks, Mussels Mouclade, Pomme Paille 28  
Aubergine Milanese, Tomatoes, Ricotta & Gremolata 20 (v)

### PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3 pers.) 56  
Vacherin Mont d'Or, Ham, Potatoes, Cornichons 70

### CHEESES

Selection of 3 16  
Taleggio (Italy) / Blue de Nicolette (Italy) / Comte (France)

### DESSERTS

Pear, Chocolate Sauce, Chantilly Cream 9.5  
Milk Chocolate, Salted Caramel, Almond Cookie 9.5  
Apple Tarte Fine, Crème Normande 15  
(please allow 20 minutes)



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%