

**APERITIF**  
Negroni 12  
White Vermouth 11



**WINE SPECIAL**  
Special White £8 a Glass  
Special Red £8 a Glass

soif

## LUNCH 28.09.2024

### 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

Lindisfarne Oysters, Mignonette & Lemon Each 4 - ½ Dozen 22  
Don Bocarte Anchovies, Butter, Toast, Shallots 36  
Baby Gem, Buttermilk, Parmesan, Anchovy, Salted Egg Yolk 15  
Cuore del Vesuvio Tomatoes, Citrus Oil, Sorrel 15 (v)  
Stracciatella, Roast Grapes, Pinenuts 16 (v)  
Beetroot, Walnut, Tarragon 10 (v)

### LARGE PLATES

Halibut, Braised Salsify, Caviar, Beurre Blanc 35  
Yellow Polenta, Whey, Girolles, Sweetcorn, Parmesan 22 (v)  
Rump Beef, Horseradish, Watercress, Pomme Frites 32  
Duck Confit, Lentils Paysanne 28

### PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56  
Sirloin Wing Rib, Smoked Bone Marrow Butter, Coco de Paimpol Gratin & Salad (for 2 to 3) 95

### SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

### CHEESES

Selection of Four Cheeses 20  
Saint-Nectaire (Cow, France), Sainte Maure (Goat, France),  
Comté (Cow, France), Bleu d'Auvergne (Cow, France)  
Fig Salami 4.5

### DESSERTS

Buttermilk Pannacotta, Pear, Blackberries & Milk Crumble 9.5  
Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5



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