

## APERITIF

Negroni 12

White Vermouth 11



## WINE SPECIAL

Clos Henri, Waimaunga Pinot Noir  
Marlborough, New Zealand

Glass 13 / Carafe 49 / Bottle 77

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## WINE & CHICKEN MONDAY

15.04.24

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves 20

Whilst you are waiting for your chicken...to be ready...

### SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 6.5  
Radish, Butter & Salt 5

### CHARCUTERIE

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

### PLATES

Moules Mariniere 12  
Bouchée à la Reine 16  
Beef Tartare & Crispy Shallots 15  
Baked Monte Enebro Cheese with Fermented Chilli Honey 15 (v)  
Marinda Tomatoes, Pickled Red Onion, Ricotta Salata, Pangrattato 16 (v)  
Burrata, Broad Beans, Pickled Artichoke & Mint 16 (v)  
Beetroot, Pickled Onions, Mayonnaise 15 (v)  
Farro, Cavolo Nero, Parmigiano 20 (v)

### SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

### CHEESES

Selection of 4 20  
Sainte Maure (France) / Bleu de Bresse (France)  
Comte (France) / Delice de Bourgogne (France)

### DESSERTS

Crème Caramel, Rum & Raisins 9.5  
Dark Chocolate Cremeux, Vanilla Ice Cream, Almond & Chocolate Cookie 9.5  
Apple Tarte Fine, Crème Normande 15  
(please allow 20 minutes)



HG Walter is our dedicated butcher & Notoora supplies our organic and farmed produces and delivers directly our door steps  
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%