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Lunch 23.06.22

LUNCH SPECIAL

Roast Chicken & Greek Salad + Glass of Wine 15

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 3.5
Parmesan 5

CHARCUTERIES

Pork & Pistachio Terrine & Cornichons 9
Duck Rilette & Cornichons 9
Salame Tradizionale 9
Charcuterie Selection 17

SMALL PLATES

Jersey Oysters & Mignonette 3.5 each or 1/2 Dozen 20
Don Bocarte Anchovies, Shallots, Butter & Toasted Sourdough 32
Christian Parra Boudin Noir & Cauliflower Escabeché 8
Raw Beef, Gherkin Gel, Quail Egg Yolk & Crispy Shallot 12
Burrata, Cellery, Pickled Grapes & Salted Almonds 14 (v)
BBQ Friggiteli Peppers, Olives & Basil 8 (v)
Trombetta Courgettes, Cacioricotta 10 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Cauliflower Vadouvan, Kachumber Salad 17 (v)
Spinach Tart Fine, Grape Salad & Gorgonzola 17 (v)
Mackerel, Confit Fennel, Cuore del Vesuvio Tomatoe & Gremolato 18
Lamb Fillet, Datterini Tomatoe, Kalamata Olives & Piattoni Beans 25
Calves Tongue, Pomme Purée & Mustard Sauce 20
Pork Chop, Salted Kumquats & Chard 20

Rotisserie Whole Chicken, Chips, Bitter Leaves & Aioli 50
To share between 2 to 4 people

CHEESES

@tastingwithnivard

Delice de Bourgogne (France) 5.25 - Pyramide (France) 5.25
Fourme d'ambert (France) 5.25 Morbier (France) 5.25
Selection of 3 14 Selection of 4 16

DESSERTS

Cherry Clafoutis 10
(Please allow 15 min)
Burnt Butter Set Cream Fennel Sablè & Raspberries 10
Milk Chocolate 10



Please inform your waiter if you suffer from 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%