

APERITIF

Negroni 12
White Vermouth 11
Little Pomona, Cider/Perry 5



soif

WINE SPECIAL

Domaine Chamonard, Morgon
Beaujolais, France
Glass 10.5 / Carafe 40 / Bottle 56

SUNDAY MENU

03.12.23

SNACKS

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

CHARCUTERIE

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

SMALL PLATES

Lindisfarne Oysters, Mignonette, Lemon Each 4 / ½ Dozen 22
Beef Tartare & Crispy Shallots 15
Winter Tomatoes, Capers, Anchovies, Parsley Oil 16
Whipped Smoked Cod's Roe, Cucumber, Fennel Cracker 12
Goat's Curd, Jerusalem Artichoke, Chicory & Lemon 16 (v)
Burrata, Citrus, Fennel, Pistachio 16 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Venison, Celeriac Fondant, Sprout Tops 30
Turbot, Salsify, Brussel Sprouts, Red Wine Butter 35
Delica Pumpkin Tarte Fine, Gorgonzola, Bitter Leaves 20 (v)

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3 pers.) 56

CHEESES

Selection of 3 16
Taleggio (Italy) / Bleu di Nicoletta (Italy) / Comte (France)

DESSERTS

Milk Chocolate, Salted Caramel, Almond Cookie 9.5
Pear, Almond Financier, Chocolate & Coffee Sauce 9.5
Apple Tarte Fine, Crème Normandy 15



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%