

APERITIF

Virgin Negroni Spritz 5

Clementine Negroni 12



soif

MOTHERS DAY MENU

19.03.23

TODAY'S SUNDAY ROAST

Roast Beef, Yorkshire Pudding, Roast Potatoes Mixed Veg, Horse Radish 28

Or

Roast Pork Belly, Apple Sauce, Roast Potatoes 25

When it is gone... it's gone!

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 12 - Salame Tradizionale 11

Selection of Charcuterie & Bread 23

SMALL PLATES

Ostra Regal Rock Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28

Moules Mariniere 12

Winter Tomatoes, Citrus, Bottarga 12

Delica Pumpkin, Hibiscus & Radicchio 12

Mackerel, Kosho, Fennel, Cucumber, Ponzu 12

Raw Beef, Charcoal, English Mustard & Shallots 12

Burrata, Pickled Artichokes, Rocket, Chili 15 (v)

Jerusalem Artichoke, Goat's Curd & Leek 11 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)

Halibut, Broccoli Fiolaro, Langoustine and Saffron Sauce 30

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad for 2 to 3 people 50

CHEESES

Selection of 3 14 / Selection of 4 17

Camembert (France) / Roquefort (France) / Sauvaget (Goat's Cheese / France) / Comté (France)

DESSERTS

Honey Egg Custard Tart 10

Milk Chocolate, Salted Caramel 10

Apple, Pear, Plum Crumble, Custard 8



All our meat is sourced by HG Waiter & 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%