

APERITIF

Negroni 12

White Vermouth 11



soif

WINE SPECIAL

Sclavos, Robola Vino di Sasso 2023
Cephalonia, Greece

Glass 10.5 / Carafe 40 / Bottle 58

SUNDAY MENU 01.09.24

SUNDAY ROAST

Roast Lamb Rump, Roast Potatoes, Runner Beans, Tomato Ragout **30**
Roast Lamb Shoulder, Roast Potatoes, Runner Beans, Tomato Ragout **25**

SNACKS

Almonds **5** - Nocellara Olives **5.5** - Bread & Butter **6.5** - Tapenade **6**

CHARCUTERIE

Pork & Pistachio Terrine **12** - Salami Lovison **12**
Selection of Charcuterie & Bread **25**

SMALL PLATES

Raw Beef, Shallots, Cornichons, Cured Ox Heart **15**
Baby Gem, Buttermilk, Parmesan, Anchovy, Salted Egg Yolk **15**
Confit Courgette, Goat's Curd, Courgette Toast **12 (v)**
Cuore del Vesuvio Tomatoes, Fig, Sorrel **15 (v)**
Burrata, Peach, Citrus Oil **16 (v)**

LARGE PLATES

Skate, Cornish New Potatoes, Brown Butter, Lemon, Parsley **22**
Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan **20 (v)**
Bavette Steak, Watercress, Horseradish Cream & Chips **28**

PERFECT TO SHARE

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

SIDES

Mixed Leaf Salad **6** - Pommes Frites **6.5** - Roast Potatoes **6**

CHEESES

Selection of 4 **20**
Rocchetta (G,S,C/Italy) / Bleu de Bresse (Cow/France)
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

DESSERTS

Buttermilk Pannacotta, Apricots, 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%