

## APERITIF

**Negroni 12**

**White Vermouth 11**



**soif**

**DINNER 03.09.24**

## WINE SPECIAL

**Sclavos, Robola Vino di Sasso 2023**  
Cephalonia, Greece

**Glass 10.5 / Carafe 40 / Bottle 58**

## SNACKS

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

## CHARCUTERIE

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

## SMALL PLATES

**Lindisfarne Oysters, Mignonette & Lemon, Each 4 - ½ Dozen 22**  
**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**  
**Italian Sausages, Parmesan Polenta, Tomato Ragout 22**

## 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**

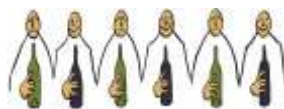
## CHEESES

**Selection of 3 16**

**Rocchetta (G,S,C/Italy) / Bleu de Bresse (Cow/France) / Ossau-Iraty (Sheep/France)**

## 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%