

APERITIF

Negroni 12
White Vermouth 11
Little Pomona Cider 5



soif

WINE SPECIAL

Moulin a Vent Les Thorins 2020,
Guerin
Beaujolais, France

Glass 10.5 / Carafe 40 / Bottle 56

DINNER 17.11.23

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 5
30 Months Parmesan 6

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
Whipped Smoked Cod's Roe, Cucumber, Fennel Cracker 12
Lambs Heart, Wild Mushrooms, Garlic Parsley Butter, Wet Polenta 12
Heritage Tomatoes, Capers, Salted Sardines, Parsley Oil 16
Goat's Curd, Jerusalem Artichoke, Tardivo & Lemon 16 (v)
Burrata, Citrus, Fennel, Pistachio 16 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Beef Featherblade, Pomme Puree 30
Venison, Beetroot, Chestnuts & Blackberry 30
Halibut, Buttered Leeks, Mussels Mouclade, Pomme Paille 28
Aubergine Milanese, Tomatoes, Ricotta & Gremolata 20 (v)

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3 pers.) 56
Vacherin Mont d'Or, Ham, Potatoes, Cornichons 70

CHEESES

Selection of 3 16
Taleggio (Italy) / Stilton (England) / Comte (France)

DESSERTS

Pear, Mascarpone Cream, Chocolate Sauce 9.5
Milk Chocolate, Salted Caramel, Almond Cookie 9.5
Apple Tarte Fine, Crème Normande 15
(please allow 20 minutes)



All our meat is sourced by HG Walter & our organic farm produce is supplied by Natooora.
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%