

**APERITIF**  
**Negroni 12**

**White Vermouth 11**



**WINE SPECIAL**  
**Cavarodes, Poulsard de Chemenot 2023**  
Jura, France  
**Glass 13.5 / Carafe 49**

**s o i f**

**SUNDAY MENU 08.06.2025**

**SUNDAY ROAST**

Rotisserie Leg of Lamb, Ratatouille, Greens, Roast Potatoes **28**

**SNACKS**

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

**CHARCUTERIE**

Pork & Pistachio Terrine **12** - Duck Rillettes **15** - Salame Delicato **12**  
Selection of Charcuterie & Bread **28**

**SMALL PLATES**

Carlingford Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**

Beef Tartare, Crispy Shallots **16**

Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds **12**

Black Iberico Tomatoes, Verjus, Shallots, Crème Fraîche, Dill **15 (v)**

Beetroot, Tahini, Rocket & Sunflower Seeds **14 (v)**

Wykham Farm Asparagus, Beurre Nantaise **17 (v)**

Burrata, Petit Violet Artichoke, Rocket **16 (v)**

**LARGE PLATES**

Grilled Pork Chop, Cavalo Nero, Charcuterie Sauce **28**

Gnocchi Parisienne, Peas, Broad Beans, Rocket **22 (v)**

Skate Meuniere, Jersey Royals **24**

**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 Four Cheeses **20**

Baron Bigod (Past, Cow/England), Selles-Sur-Cher (Raw, Goat/France)

Beauvalse (Past, Cow/England), Beaufort (Raw, Cow/France)

**DESSERTS**

Pineapple, Coconut Ice Cream, Rum **10**

Frozen Chocolate Parfait, Salted Caramel, Hazelnut **9.5**

Apple Tarte Fine, Crème Normande (for 2) **15**

**(please allow 20 min to prepare)**



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