

APERITIF

Negroni 12
White Vermouth 10
Aperol Spritz 12



WINE SPECIAL

Pinot Gris & Pinot Blanc
Frei Korper Kultur, Schmitt, Rheinhessen, Germany
Glass 8 | Carafe 30 | Bottle 42

soif

SUNDAY MENU 10.09.23

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5
18 Month Parmigiano Reggiano 5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Piacentino 12
Selection of Charcuterie & Bread 24

SMALL PLATES

Chilled Almond Soup 8
Raw Beef, Fermented Red Pepper 14
Sweet Corn Vadouvan, Chorizo, Pangrattato 15
Mussels, White Wine, Shallots 12 / With Chips 18
Whipped Smoked Cod's Roe, Cucumber, Fennel Cracker 12
Heritage Tomatoes, Benne, Cherries, Walnuts, Caper Leaves 16 (v)
Beetroot, Soft Boiled Egg, Mayonnaise & Watercress 12 (v)
Stracciatella, Mixed Beans, Fig & White Balsamic 15 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Veal Chop, Charcuterie Sauce, Salad 38
Duck Confit, Puy Lentil, Pied de Mouton & Rainbow Chard 28
Cuttlefish, Nduja, Coco de Paimpol Beans 22
Farro, Girolles, Ricotta 20 (v)

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3 pers.) 50

CHEESES

Selection of 3 14 / Selection of 4 17
Brie de Meaux (France) / Roquefort (France) / St Nectaire (France) / Tomme de Chèvre (France)

DESSERTS

Dark Chocolate, Raspberries & Peanuts 9
Roasted Apricots, Puff Pastry & Chantilly Cream 9
Burnt Basque Cheesecake, Crème Fraîche, Cherries 9



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%