

APERITIF

Virgin Negroni Spritz 5

Clementine Negroni 12



WINE SPECIAL

Pinot Gris & Pinot Blanc

Frei Korper Kultur, Schmitt, Rheinhessen, Germany

Glass 8 | Carafe 30 | Bottle 42

soif

SUNDAY ROAST MENU

21.05.23

TODAY'S SUNDAY ROAST

Roast Pork Belly, Roast Potatoes, Kale, Carrots & Apple Sauce 25

When it is gone... it's gone!

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5
Radish, Butter & Salt 5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Crudo Luiset 12
Selection of Charcuterie & Bread 23

PLATES

Nettle & Lentil Broth 6
Raw Beef, Shio Koji Beetroot, Walnuts, Blue Cheese 15
Burrata, Roast Peppers, Olives, Preserved Datterini Tomatoes 15 (v)
Asparagus, Summer Truffle, Beurre Nantais 23 (v)
Farro, Nettles, Ricotta, Spring Garlic 18 (v)
Halibut, Asparagus, Jersey Royal 30
Mixed Leaf Salad 6 (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

Brillat Savarin (France) / Bleu Des Basques (France) / Epoisses (France) / Tomme De Chevre (France)

DESSERTS

Milk Chocolate & Salted Caramel 9
Pannacotta, Blood Orange, Campari & Pistachio 9

*Apple Tarte Fine & Crème Normande 14

*Perfect to share (Please Allow 20 minutes)



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%