

APERITIF

Negroni 12

White Vermouth 11



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WINE SPECIAL

Bow & Arrow, Gamay Noir 2021
Willamette Valley, Oregon

Glass 11.5 / Carafe 44 / Bottle 64

WINE & CHICKEN MONDAY 29.07.24

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves 20

Whilst you are waiting for your chicken...to be ready...

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**

PLATES

Cured Monkfish Ceviche, Citrus Oil **12**
Raw Beef, Shallots, Cornichons, Cured Ox Heart **15**
Baby Gem, Buttermilk, Parmesan, Anchovy, Salted Egg Yolk **15**
Grilled Friggittelli Peppers, Fermented Chilli Honey, Pine Nuts & Colatura di Alici **15**
Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan **20 (v)**
Cuore del Vesuvio Tomatoes, Borlotti, Margerita Onion, Basil **15 (v)**
Tenderstem Broccoli, Garlic Cream, Smoked Red Peppers **16 (v)**
Ricotta, Sicilian Olives, Almond, Fennel Cracker **12 (v)**
Burrata, Peach & Fig Oil **16 (v)**

SIDES

Mixed Leaf Salad **6** - Pommes Frites **6.5**

CHEESES

Selection of 4 **20**
Rocchetta (G,S,C/Italy) / Bleu de Bresse (Cow/France)
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

DESSERTS

Buttermilk Pannacotta, Apricots & Milk Crumble **9.5**
Dark Chocolate Crèmeux, Salted Caramel & Peanut Ice Cream, Almond & Chocolate Cookie **9.5**
Figs, Goats Curd & Red Wine **9.5**



HG Walter is our dedicated butcher & Notoora supplies our organic and farmed produces and delivers directly our door steps
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%