

APERITIF

Negroni 12
White Vermouth 11
Little Pomona, Cider/Perry 5



WINE SPECIAL

Morgon 2018, Chamonard
Beaujolais, France
Glass 10.5 / Carafe 40 / Bottle 56

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WINE & CHICKEN MONDAY

04.11.23

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves **20**

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

SNACKS

Almonds **5** - Tapenade **5.5** - Nocellara Olives **5** - Bread & Butter **5**

CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **12** - Salsiccia Passita **12**
Selection of Charcuterie & Bread **25**

SMALL PLATES

Lindisfarne Oysters, Mignonette, Lemon Each **4** / ½ Dozen **22**
Beef Tartare & Crispy Shallots **15**
Winter Tomatoes, Capers, Anchovies, Parsley Oil **16**
Whipped Smoked Cod's Roe, Cucumber, Fennel Cracker **12**
Delica Pumpkin Tarte Fine, Gorgonzola, Bitter Leaves **20 (v)**
Goat's Curd, Jerusalem Artichoke, Chicory & Lemon **16 (v)**
Burrata, Citrus, Fennel, Pistachio **16 (v)**
Mixed Leaf Salad **6 (v)**

CHEESES

Selection of **3 16**
Taleggio (Italy) / Bleu di Nicoletta (Italy) / Comte (France)

DESSERTS

Milk Chocolate, Salted Caramel, Almond Cookie **9.5**
Pear, Almond Financier, Chocolate & Coffee Sauce **9.5**
Apple Tarte Fine, Crème Normandy **15**



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%