



soif

Lunch 19.06.22

SUNDAY ROAST

Roast Sirloin, Roasted Potatoes, Yorkshire Pudding, BBQ Hispi Cabbage & Greens **24**

SNACKS

Almonds **5** - Tapenade **5.5** - Nocellara Olives **5** - Bread & Butter **3.5**
Parmesan **5**

CHARCUTERIES

Pork & Pistachio Terrine & Cornichons **9**
Duck Rilette & Cornichons **9**
Salame Tradizionale **9**
Charcuterie Selection **17**

SMALL PLATES

Jersey Oysters & Mignonette **3.5 each or 1/2 Dozen 20**
Don Bocarte Anchovies, Shallots, Butter & Toasted Sourdough **32**
BBQ Aubergine, Crab Bisque, Samphire & Spinach **12**
Smoked Eel & Celeriac, Horseradish & Crème Fraiche **14**
Raw Beef, Gherkin Gel, Quail Egg Yolk & Crispy Shallot **12**
Burrata, Grilled Apricot, Mint & Hazelnuts **14 (v)**
Trombetta Courgettes, Artichoke Barigoule **10 (v)**
BBQ Friggitelli Peppers, Olives & Basil **8 (v)**
Mixed Leaf Salad **6 (v)**

LARGE PLATES

Cauliflower Vadouvan, Kachumber Salad **17 (v)**
Spinach Tart Fine, Grape Salad & Gorgonzola **17 (v)**
Roast Pork Loin, Braised Coco Beans, Chard & Salsa Verde **22**
Mackerel, Confit Datterini Tomatoes, French Beans, Gremolata **20**
Grilled Calves Tongue, Chips, Café de Paris Butter & Mixed Leaf Salad **18**

Rotisserie Whole Chicken, Chips, Bitter Leaves & Aioli **50**
To share between 2 to 4 people

CHEESES

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Delice de Bourgogne (France) **5.25** - Pyramide (France) **5.25**
Fourme d'ambert (France) **5.25** Morbier (France) **5.25**
Selection of 3 **14** Selection of 4 **16**

DESSERTS

English Strawberries & Pistacchio Pavlova with Mascarpone Cream **10**
Burnt Butter Set Cream Fennel Sablè & Raspberries **10**
Milk Chocolate **10**



Please inform your waiter if you suffer from 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%