

APERITIF
Negroni 12

White Vermouth 11



soif

WINE SPECIAL

Celler Credo, Aloers 2020
Penedes, Spain
Glass 10.5 / Carafe 39 / Bottle 58

SUNDAY MENU 04.05.2025

SNACKS

Almonds 5 - Bread & Butter 6.5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 15 - Salame Nostrano 12
Selection of Charcuterie & Bread 28

SMALL PLATES

Beef Tartare, Crispy Shallots 16
Duck Liver Parfait, Blood Orange Chutney 15
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds 12
Sea Trout, Horseradish, Courgette, Lemon, Chive Vinagrette 15
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill 15 (v)
Beetroot, Tahini, Rocket & Sunflower Seeds 14 (v)
Burrata, Petit Violet Artichoke, Rocket 16 (v)

LARGE PLATES

Halibut Veronique, Jersey Royals, Baby Kale 35
Grilled Pork Chop, Mustard Greens, Charcuterie Sauce 26
Bavette, Mushrooms, Smoked Wild Garlic Butter, Bitter Leaf Salad 32
Gnocchi Parisienne, Peas, Broad Beans, Rocket 22 (v)

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56

SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

CHEESES

Selection of Four Cheeses 20
Red Wine Farmer (Raw, Cow/Switzerland) Fougereus (Raw, Cow/England)
Fourme d'Ambert A.O.C. (Cow /France), Valençay (Past.,Goat/France)

DESSERTS

Coconut Caramel 8
Frozen Chocolate Parfait, Salted Caramel, Hazelnut 9.5
Apple Tarte Fine, Crème Normande (for 2) 15
(please allow 20 min to prepare)



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