

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Thillardon, Chardonnay Georges, 2021,
Beaujolais, France
Glass 14/ Carafe 52 / Bottle 75

soif

SUNDAY MENU 24.11.2024

SUNDAY ROAST

Roast Lamb Rump, Roast Potatoes, Mint & Cucumber Relish, Carrots, Greens 28

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

SMALL PLATES

Achill Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Beef Tartare, Crispy Shallots 16
Black Iberiko Tomatoes, Almonds, Anchovies 15
Crown Prince Squash, Gorgonzola de Fonduta, Nduja Butter 16
Burrata, Grapes, Pinenuts & Pink Radichio 16 (v)
Beetroot, Walnut Dressing, Tarragon 12 (v)
Young Leeks, Sauce Gribiche 15 (v)

LARGE PLATES

Halibut, Sea Beets, Langoustine Bisque 35
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)
Pork Jowl, Canellini Bean Gratin, Mustard Sauce, Mixed Leaves 30
Braised Feather Blade of Beef, Pomme Pureé, Rainbow Chard, Braised Carrot 30

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3) 56
Wing Rib, Red Wine Sauce, Chips & Mixed Leaves (for 2 to 3) 100

SIDES

Mixed Leaf Salad 6 - Pommes Frites 6.5

CHEESES

Selection of Four Cheeses 20
Taleggio (Cow, Italy), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

DESSERTS

Crème Caramel, Rum & Raisins 8
Choux Craquelin, Vanilla Ice Cream, Orange & Pistachio Anglaise 9.5
Milk Chocolate Mousse, Salted Caramel, Almond Cookie 9.5



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