

APERITIF

William Pear Bellini 12
Half Bottle of Champagne
Carte d'Or 45



WINE SPECIAL

Pinot Gris & Pinot Blanc
Frei Korper Kultur, Schmitt, Rheinhessen, Germany
Glass 8 | Carafe 30 | Bottle 42

soif

LUNCH 22.03.23

LUNCH SPECIAL

Veal Belly, Coco De Paimpol Beans,
Camone Tomatoes Xo Emulsion
With A Glass of Wine 15

SNACKS

Almonds 5 - Tapenade 5.5 - Nocellara Olives 5 - Bread & Butter 4.5

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Salame Tradizionale 11
Selection of Charcuterie & Bread 23

SMALL PLATES

Ostra Regal Rock Oysters, Mignonette, Lemon Each 5 / 1/2 Dozen 28
Cured Halibut, Horseradish, Beetroot, Dill 12
Winter Tomatoes, Citrus, Bottarga 12
Raw Beef, Charcoal, English Mustard & Shallots 12
Burrata, Pickled Artichokes, Rocket, Chili 15 (v)
Jerusalem Artichoke, Goat's Curd & Leek 11 (v)
Mixed Leaf Salad 6 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmesan 18 (v)
Halibut, Curley Kale, Langoustine and Saffron Sauce 30
Leg Lamb, Wild Garlic Pesto, Pink Fir Potatoes 28

PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad for 2 to 3 people 50

CHEESES

Selection of 3 14 / Selection of 4 17
Langres (France) / Roquefort (France) / Sauvaget (Goat's Cheese / France) / Comté (France)

DESSERTS

Honey Egg Custard Tart 10
Milk Chocolate, Salted Caramel 8
*Apple Tarte Fine & Crème Normande 14
*Perfect to share (Please Allow 20 minutes)



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%