

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Bufadors, Les Voranes Corpinnat Brut 2019
Penedès, Spain
Glass 14 / Bottle 78

soif

SUNDAY MENU 22.12.2024

SNACKS

Almonds 5 - Bread & Butter 6.5 - Tapenade 6

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rillettes 12 - Saucisson Nature 12
Selection of Charcuterie & Bread 25

SMALL PLATES

Carlingford Lough Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Moules Marinière 12
Beef Tartare, Crispy Shallots 16
Black Iberiko Tomatoes, Almonds, Anchovies 15
Delica Pumpkin, Gorgonzola de Fonduta, Nduja Butter 16
Burrata, Purple Sprouting Broccoli, Sunflower Seeds, Clementines 16 (v)
Beetroot, Walnut Dressing, Tarragon 12 (v)

LARGE PLATES

Halibut, Wild Mushrooms, Saffron, Butter 25
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)
Grilled Pork Collar, Hispi Cabbage, Fermented Wild Garlic 25
Rump Steak, Garlic Butter, Chips & Salad 25

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
Taleggio (Cow, Italy), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Roquefort (Sheep, France)

DESSERTS

Crème Caramel with Rum Raisins 8
Apple Tarte Fine, Vanilla Ice Cream (for 2) 15
(Please allow 20mins 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