

APERITIF

Negroni 12

White Vermouth 11



WINE SPECIAL

Sclavos, Robola Vino di Sasso 2023
Cephalonia, Greece

Glass 10.5 / Carafe 40 / Bottle 58

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LUNCH 05.09.24

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

Lindisfarne Oysters, Mignonette & Lemon, Each 4 - ½ Dozen **22**
Don Bocarte Anchovies, Butter, Toast & Shallots **36**
Raw Beef, Shallots, Cornichons, Cured Ox Heart **15**
Baby Gem, Buttermilk, Parmesan, Anchovy, Salted Egg Yolk **15**
Cuore del Vesuvio Tomatoes, Fig, Sorrel **15 (v)**
Lamb Brochette, Padron Peppers, Yoghurt **15**
Beetroot, Walnut, Tarragon **10 (v)**
Burrata, Peach, Citrus Oil **16 (v)**

LARGE PLATES

Skate, Cornish New Potatoes, Brown Butter, Lemon, Parsley **20**
Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan **20 (v)**
Bavette Steak, Watercress, Horseradish Cream & Chips **28**

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 3 **16**

Rocchetta (G,S,C/Italy) / Bleu de Bresse (Cow/France) / Ossau-Iraty (Sheep/France)

DESSERTS

Buttermilk Pannacotta, Apricots, Milk Crumble **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%