

## APERITIF

**Negroni 12**  
**Campari Soda 8.5**  
**White Vermouth 11**



## WINE SPECIAL

**Cati Ribot, Son Llebre Blanc 2022**  
Mallorca, Spain  
**Glass 11.5 / Carafe 45 / Bottle 65**

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## SUNDAY MENU

**09.06.24**

### SUNDAY ROAST

Roast Pork Belly, Roast Potatoes & Spring Greens **27**

### SNACKS

Almonds **5** - Taggiasca Olives **5** - Bread & Butter **6.5** - Tapenade **6**

### CHARCUTERIE

Pork & Pistachio Terrine **12** - Duck Rillettes **12** - Salame Lovison **12**  
Selection of Charcuterie & Bread **25**

### SMALL PLATES

Raw Beef, Horseradish, Cured Ox Heart **15**  
Piattoni Beans, Anchovie, Olives, Pangrattato **12**  
Cuore Del Vesuvio Tomatoes, Cod's Roe, Shiso **14**  
Coco De Paimpol Beans, Pigs Trotter, Spring Greens **15**  
Broad Bean, Grezzina Courgette, Ricotta Salata, Pangrattato **16 (v)**  
Ricotta, Sicilian Olives, Almond, Fennel Cracker **12 (v)**  
Burrata, Melanzane Sott'olio **16 (v)**

### LARGE PLATES

Beef Tri Tip, Greek Salad & Chips **55**  
Yellow Polenta, Whey, Peas, Broad Beans, Wild Mushroom & Parmesan **20 (v)**  
Mackerel, Trombetta Courgettes, Almonds, Mint & Chips **23**

### 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** - Roast Potatoes **5.5**

### CHEESES

Selection of 4 **20**  
Pave Cobble (Sheep/England) / Bleu de Bresse (Cow/France)  
Ossau-Iraty (Sheep/France) / Baron Bigod (Cow/England)

### DESSERTS

Frozen Yoghurt, Strawberries, Meringue **9.5**  
Dark Chocolate Crèmeux, Vanilla Ice Cream, Almond & Chocolate Cookie **9.5**  
Rum Baba, Chantilly Cream, Passion Fruit **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%