



s o i f

Dinner 02.07.22

SNACKS

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

CHARCUTERIES

Pork & Pistachio Terrine & Cornichons 9

Duck Rilette & Cornichons 9

Salame Tradizionale 9

Charcuterie Selection 17

SMALL PLATES

Jersey Oysters & Mignonette 3.5 each or 1/2 Dozen 20

Cuore del Vesuvio Tomatoes, Fennel & Ponzu 8

Raw Beef, Fermented Red Pepper, Shallots & Kale 12

BBQ Aubergine, Crab Bisque, Samphire & Spinach 12

Hispi Cabbage, Smoked Eel & Grain Mustard Sauce 8

Burrata, Celery, Pickled Grapes & Salted Almonds 14 (v)

BBQ Friggitelli Peppers, Olives & Basil 8 (v)

Trombetta Courgettes, Cacioricotta 10 (v)

Mixed Leaf Salad 6 (v)

LARGE PLATES

Cauliflower Vadouvan, Kachumber Salad 17 (v)

Pork Chop, Salted Kumquats, Chard & Provencal Potato Gratin 20

Lamb Loin, Datterini Tomatoes, Kalamata Olives & Piattoni Beans 25

Plaice, Brown Shrimp Butter, Cucumber, Dill & Cornish Mid Potatoes 25

Rotisserie Whole Chicken, Chips, Bitter Leaves & Aioli 30

To share between 2

CHEESES

@tastingwithnivard

Delice de Bourgogne 5.25 - Pyramide (France) 5.25

Fourme d'ambert (France) 5.25 Tomme Aux Fleur (France) 5.25

Selection of 3 14 Selection of 4 16

DESSERTS

Burnt Butter Set Cream Fennel Sablè & Raspberries 10

Lemon Tart 10

Milk Chocolate 10



Please inform your waiter if you suffer from 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%