

## APERITIF

**Negroni 12**  
**White Vermouth 11**  
**Little Pomona, Cider/Perry 5**



soif

## WINE SPECIAL

**Moulin a Vent Les Thorins 2020,**  
**Guerin**  
Beaujolais, France  
**Glass 10.5 / Carafe 40 / Bottle 56**

## LUNCH 08.12.23

### SNACKS

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

### CHARCUTERIE

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

### SMALL PLATES

Lindisfarne Oysters, Mignonette, Lemon Each 4 / ½ Dozen 22  
Crab, Aubergine 16  
Beef Tartare & Crispy Shallots 15  
Winter Tomatoes, Capers, Anchovies, Parsley Oil 16  
Whipped Smoked Cod's Roe, Cucumber, Fennel Cracker 12  
Goat's Curd, Jerusalem Artichoke, Chicory & Lemon 16 (v)  
Burrata, Citrus, Fennel, Pistachio 16 (v)  
Mixed Leaf Salad 6 (v)

### LARGE PLATES

Oxtail Ragout, Wet Polenta, Chard 22  
Delica Pumpkin Tarte Fine, Gorgonzola, Bitter Leaves 20 (v)  
Halibut, Salsify, Brussel Sprouts, Red Wine Butter 32

### PERFECT TO SHARE

Rotisserie Whole Chicken, Chips, Aioli, Bitter Leaf Salad (for 2 to 3 pers.) 56

### CHEESES

Selection of 3 16  
Camembert de Normandie (France) / Bleu di Nicoletta (Italy) / Comte (France)

### DESSERTS

Pear, Almond Financier, Chocolate Sauce 9.5  
Milk Chocolate, Salted Caramel, Almond Cookie 9.5  
Apple Tarte Fine, Crème Normande 15  
**(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%