

APERITIF

Negroni 12

White Vermouth 11



soif

WINE SPECIAL

H. Bourgeois, 2022 Sancerre Rose'
Loire, France

Glass 10.5 / Carafe 40 / Bottle 59

DINNER 19.04.24

SNACKS

Almonds 5 - Nocellara Olives 5 - Bread & Butter 6.5 - Tapenade 5.5

CHARCUTERIE

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

SMALL PLATES

Achill Oysters, Mignonette, Lemon Each 4 / ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast & Shallots 36
Beef Tartare & Crispy Shallots 15
Baked Monte Enebro Cheese with Fermented Chilli Honey 15 (v)
English Organic Asparagus, Smoked Cheese, Wild Garlic Pesto 20 (v)
Marinda Tomatoes, Pickled Red Onion, Ricotta Salata, Pangrattato 16 (v)
Goat's Curd, Jerusalem Artichoke, Tardivo & Lemon 16 (v)
Burrata, Melanzane Sott'olio 16 (v)

LARGE PLATES

Farro, Cavolo Nero, Parmigiano 20 (v)
Lamb Rump, Spinach, Jersey Royals, Sauce Soubise 32
Grilled Calf's Tongue, Rosemary Flageolet Beans, Datterini Tomatoes 26
Bavette, Watercress, Green Peppercorn Sauce, Pommes Anna 30
Halibut, Fennel Choucroute, Vin Jaune Roe Sauce 30

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 - Organic Jersey Royals 8

CHEESES

Selection of 4 20
Sainte Maure (France) / Bleu de Bresse (France)
Comte (France) / Delice de Bourgogne (France)

DESSERTS

Crème Caramel, Rum & Raisins 9.5
Dark Chocolate Cremeux, Vanilla Ice Cream, Almond & Chocolate 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%