

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL

Sister's Wines, Kisi 2021
Kakheti, Georgia
Glass 10.5 / Carafe 39 / Bottle 58

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DINNER 04.04.2025

SNACKS

Almonds 5 - Nocellara Olives 6 - Bread & Butter 6.5 - Tapenade 6

CHARCUTERIE

Pork & Pistachio Terrine 12 - Duck Rilette 15 - Salame Nostrano 12
Selection of Charcuterie & Bread 28

SMALL PLATES

Carlingford Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22

Don Bocarte Anchovies, Butter, Toast, Shallots 36

Beef Tartare, Crispy Shallots 16

Sea Trout, Horseradish, Courgette, Lemon, Chive Vinagrette 15

Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds 12 (v)

Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill 15 (v)

Burrata, Cherry Tomatoes, Black Olives, Wild Garlic 16 (v)

Ricotta Mustia, Blood Orange, Tardivo, Walnuts 16 (v)

LARGE PLATES

Bavette, Mushrooms, Smoked Wild Garlic Butter, Pommes Frites 32

Steamed Hake, Grilled Fennel, Vermouth Creme Fraiche, Mussel & Chervil 28

Gnocchi Parisienne, Peas, Broad Beans, Rocket 22 (v)

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 Four Cheeses 20

Rachel (Raw/Goat/England), Livarot A.O.C. (Past./Cow/France),

Fourme d'Ambert A.O.C. (Cow / France), Tomme de Savoie Fermier (Raw, Cow/France)

DESSERTS

Vanilla Crème Brulee 9.5

Chocolate Gateau St.Emilion 9.5

Apple Tarte Fine, Crème Normande (for 2) 15

(please allow 20 min to prepare)



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