

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Bufadors, Les Voranes Corpinnat Brut 2019
Penedès, Spain
Glass 14 / Bottle 78

soif

SUNDAY MENU 12.01.2025

SUNDAY ROAST

Roast Lamb Rump, Roast Potatoes, Carrots & Kale 28

SNACKS

Almonds 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

Carlingford Lough Oysters, Mignonette & Lemon - Each 4 - ½ Dozen 22
Don Bocarte Anchovies, Butter, Toast, Shallots 36
Beef Tartare, Crispy Shallots 16
Raf Tomatoes, Almonds, Anchovies 15
Snails, Roast Shallots, Garlic & Parsley Butter, Wild Mushrooms 18
Burrata, Radicchio in Agrodolce, Pinenuts 16 (v)
Jerusalem Artichoke, Goats Curd, Leeks 15 (v)

LARGE PLATES

Halibut, Buttered Leeks, Mushroom Duxelle, Mussel Veloute 30
Yellow Polenta, Lentil Bolognese, Mushroom, Parmesan 22 (v)
Pheasant, Kale, Chestnut, Pancetta 24

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
Brie (Cow, France), Valencay (Goat, France),
Brebis Napoleon (Sheep, France), Beauvale (Cow, England)

DESSERTS

Choux Craquelin, Chocolate Sauce & Pistachio 9.5
Warm Clotted Cream Rice Pudding, Yorkshire Rhubarb 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