

**APERITIF**  
Negroni 12  
White Vermouth 11



**WINE SPECIAL**  
Nord-Sud Wines, Rouge 2023  
Adelaide Hills, Australia  
Glass 8 / Carafe 30 / Bottle 43

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## WINE & CHICKEN MONDAY 31.03.2025

½ Rotisserie Chicken, Chips, Aioli, Bitter Leaves **20**

*whilst you are waiting for your chicken . . .*

### SNACKS

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

### CHARCUTERIE

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

### PLATES

Carlingford Oysters, Mignonette & Lemon - Each **4** - ½ Dozen **22**  
Beef Tartare, Crispy Shallots **16**

Sea Trout, Horseradish, Courgette, Lemon, Chive Vinaigrette **15**  
Char Grilled Broccoli, Anchoiade, Turnip & Sunflower Seeds **12 (v)**  
Black Iberico Tomatoes, Verjus, Shallots, Crème Fraiche, Dill **15 (v)**

Yellow Polenta, Lentil Bolognese, Mushrooms, Parmesan **22 (v)**

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

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

### 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

Chocolate Gateau St.Emilion **9.5**

Buttermilk Pannacotta, Prunes d'Agen **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