

APERITIF
Negroni 12

White Vermouth 11



WINE SPECIAL
Judith Beck, Ink 2022
Burgenland, Austria
Glass 7 / Carafe 25 / Bottle 38

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LUNCH 17.01.2025

SNACKS

Almonds 5 - Nocellara Olives 6 - 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
Borlotti Beans, Cime di Rapa, Pig's Trotter 16
Black Iberico Tomatoes, Almonds, Anchovies 15
Delica Pumpkin, Gorgonzola de Fonduta, Nduja Butter 16
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 Bolognaise, Mushroom, Parmesan 22 (v)
Braised Ox Cheek, Pomme Puree, Kale 32

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