



soif

Dinner 24.11.21

SNACKS

Almonds 5 - Nocellara Olives 5 - Tapenade 5.5 - Bread & Butter 3.5

CHARCUTERIES

Duck Rilette & Cornichons 8
Pork & Pistachio Terrine & Cornichons 8
Saucisson Sec 8
Charcuterie Selection 16

SMALL PLATES

Carlingford Oysters & Gooseberry 3.5 each or 1/2 Dozen 19
Cured Mackerel, Yuzu Kosho & Turnips 10
Jerusalem Artichoke, Goat's Curds & Leek 10
Raw Beef, Mushrooms, Onion, Vinegar & Chips 10
Delica Pumpkin, Apple Caramel, Radicchio & Hazelnut 12
French Onion Soup 10
Mussels & Oxidative Wine 10
Burrata & Cime di Rapa 12
Purple Sprouting Broccoli, Preserved Lemon & Carrot Butter 10
Farro, Cauliflower & Ricotta 10
Keats Leaf Salad 6

LARGE PLATES

Spinach Tart Fine, Grape Salad & Gorgonzola 16
Halibut, Cep Purée & Vin Jaune Sauce 25
Lamb Rump, Sarawak Pepper, Beans & Confit Garlic 24
Beef Bourguignon & Pomme Puree 22

Vacherin Mont D'Or, Potatoes, Ham & Chicory 40
Rotisserie Whole Chicken, Chips, Keats Salad & Aioli 36
To share between 2 to 4 people

CHEESES

@tastingwithnivard

Tomme aux Fleurs (France) 5.25 - Chaource (France) 5.25
Pyramide (France) 5.25 - Bleu des Causses (France) 5.25
Selection of 3 14

DESSERTS

Lemon Tart 8
Chocolate, Salt & Coffee 8
Pear, Chantilly & Hazelnut Dacquoise 8



Please inform your waiter if you suffer from 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%