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Sunday 10.10.21

SNACKS

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

CHARCUTERIES

Pork & Pistachio Terrine & Cornichons 8

Duck Rilette & Cornichons 8

Salame Tradizionale 8

Charcuterie Selection 16

SMALL PLATES

Lindsifarne Oysters 3.5 each or 1/2 Dozen 19

Cured Mackerel, Pink Grapefruit, Celery, Fennel & Fig Oil 10

Purple Sprouting Broccoli, Preserved Lemon & Carrot Butter 10

Raw Beef, Mushrooms, Onion, Vinegar & Chips 10

Fennel, Homemade Harissa, Saffron & Labneh 8

65°C Egg, Sweet Corn, Girolles & Autumn Truffle 12

Delica Pumpkin, Apple Caramel, Radicchio & Hazelnut 12

Burrata, Figs & Pan Grattato 12

Keats Leaf Salad 6

LARGE PLATES

Spinach Tart Fine, Grape Salad & Gorgonzola 16.5

Steamed Halibut, Pomme Purée, Wild Mushrooms & Chicken Butter Sauce 25

Braised Ox Cheek & Parsnip Puree 18

Belly Of Pork, Christian Parra Boudin Noir & Soured Plums 20

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 - Selection of 4 16

DESSERTS

Chocolate, Salt & Coffee 8

Blackberries, Chantilly & Hazelnut Dacquoise 8

Coconut & Finger Lime Crème Caramel 8

KID MENU

Chicken or Fish Served with Chips 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%