



soif

Lunch 25.11.21

LUNCH SPECIAL

Mussels & Vin Jaune + Glass House Wine 15

SNACKS

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

CHARCUTERIES

Pork & Pistachio Terrine & Cornichons 8

Duck Rillettes & Cornichons 8

Saucisson Sec 8

Charcuterie Selection 16

SMALL PLATES

Carlingford Oysters & Gooseberry 3.5 each or 1/2 Dozen 19

Jerusalem Artichoke, Goat's Curds & Leek 10

Cured Mackerel, Yuzu Kosho & Turnips 10

Raw Beef, Mushrooms, onion, Vinegar & Chips 10

Delica Pumpkin, Apple Caramel, Radicchio & Hazelnut 12

French Onion Soup 10

Burrata & Cime Di Rapa 12

Purple Sprouting Broccoli, Preserved Lemon & Carrot Butter 10

Keats Leaf Salad 6

LARGE PLATES

Spinach Tart Fine, Grape Salad & Gorgonzola 16

Lamb Rump, Sarawak Pepper, Beans & Confit Garlic 24

Choucroute Garnie a l'Alsacienne 20

Steamed Halibut, Cep Purée & Vin Jaune 25

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 - Selection of 4 16

DESSERTS

Chocolate, Coffee, Salt 8

Pear, Chantilly & Hazelnut Dacquoise 8

Lemon Tart 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%