



soif

21.11.21

SUNDAY ROAST

Roast Pork Belly, Roasted Potatoes, Cabbage & Yorkshire Pudding **18**

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 & Fermented 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**

Burrata & Cime di Rapa **12**

Purple Sprouting Broccoli, Preserved Lemon & Carrot Butter **10**

Keats Leaf Salad **6**

LARGE PLATES

Halibut, Cep Purée & Vin Jaune Sauce **20**

Beef Bourguignon & Pomme Puree **22**

Farro, Cauliflower & Ricotta **15**

Braised Rabbit Leg, Mushroom, Dijon sauce & Wet Polenta **18**

Rotisserie Whole Chicken, Chips, Keats Salad & Aioli **36**

To share between 2 to 4 people

CHEESES

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Tomme aux Fleurs (France) **5.25**

Sauvaget (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%