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Dinner 09.10.21

SNACKS

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

CHARCUTERIES

Pork & Pistachio Terrine & Cornichons **8**

Duck Rillettes & 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

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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%