

naïfs

APPETISERS

gordal olives w orange, chilli & cumin	4
naïfs lentil pate, fig jam, bread & pickles	10
fried tomatoes w palace culture's cashew cheese & sundried tomato, tarragon chutney	10

naïfs set meal

Smokey celeriac w onion & pepper sauce,
brussel tops, limequat & chestnuts

Pumpkin & leek fritters

Radicchio & lentil salad w
sunchoke crisps and garlic tofu sauce

Braised white carrots & potatoes, mushroom
preserve & leek & horseradish cream

TOAD bakery sourdough

£30 per person
served all together, family style

please let staff know if you have any allergies
a discretionary 12.5% service charge will be added to your bill

naïfs

DESSERT

Stewed apples & whipped
almond custard w salted damson
puree & sweet filo 9

naïfs Chocolate mousse w
shikuwasa chocolate & yuzu
curd 9

AFTER DINNER 35ml

Fernet 4.5
Disaronno 4.5
Limoncello 5
Benromach 10 6.5
Chartruese 6.5
Grappa 6.5
Alipus San Andres Mezcal 7
Pierre Ferrand Ambre Cognac 7
Laphroaig 7.5

DESSERT WINE

Staffelter Hof, 125ml 9
Riesling Kabinett, Germany 2020
(Riesling)

Fattoria di Sannontana, 100ml 11
Vin Santo del Chianti, Tuscany 2018
(Trebiano, Malvasia, San Colombano)

BLOSSOM COFFEE 2.5
Colombian filter