

naïfs

APPETISERS

gordal olives w sudachi, fennel & cumin	4
battered purple sprouting broccoli w/ ponzu & togarashi	11
naïfs lentil pate, fig jam, bread & pickles	11

Roast pumpkin in berbere , yellow peas, king
oysters & pink radicchio

Cabbage salad w/ confit garlic aioli & pangrattato

Grilled Sunchoke, apple barbecue sauce, tahini &
radish

Aubergine agro dolce w/ almond cheese, black
olive & potato matchsticks

Toad Bakery Sourdough bread

*£33 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

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DESSERT

'summer time sadness' 9
pear w/ whipped apple custard,
oolong parfait & wafer

naïfs cocoa cake, white 9
chocolate ganache &
passionfruit

AFTER DINNER 35ml

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

DESSERT WINE

Nibiru, Auslese 100ml
(Merlot), Austria
Sweet fruits, gentle spice and a light texture

11

BLOSSOM COFFEE 2.5
El Salvador filter