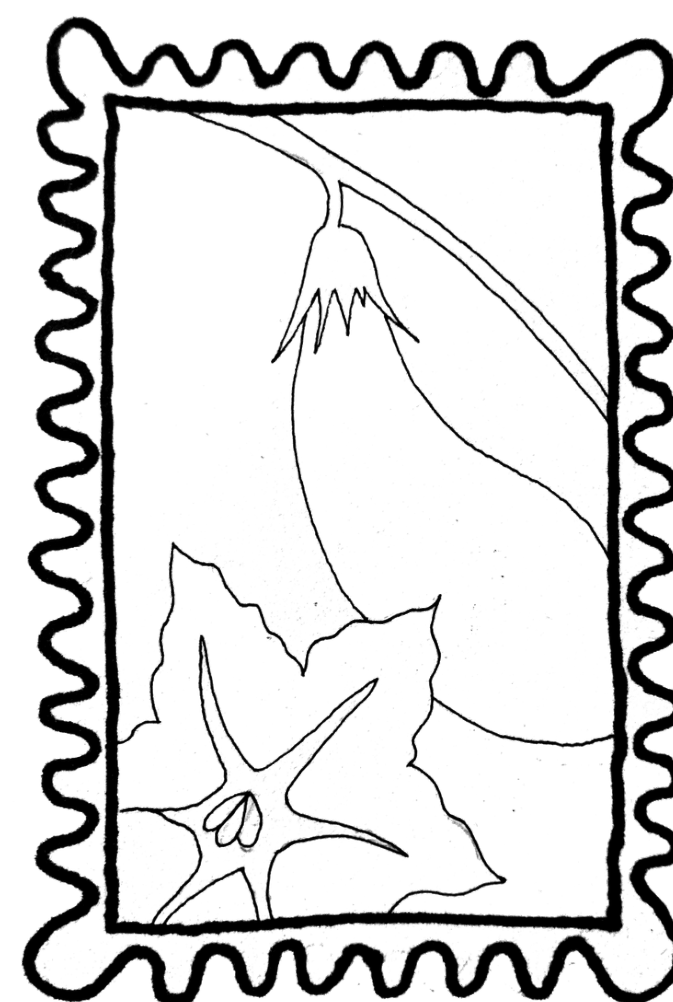


naïfs

moonberry

drinks pairing: £38/person



**potato & chickpea dauphine
with marinated mushrooms**

*pairing: gin & it or
alex craighead, ojisan blanc, nz*

**fig, tomato &
burnt aubergine
cauliflower hummus with
confit garlic, grape & cucumber
naïfs olive bread**

pairing: slobodne, vronski, slovakia

**pepper & badger pea stew with
sauerkraut & almond agnolotti
pickled beetroot & kalibos salad with
smoked dates**

pairing: clos sauvage, fauve, beaujolais

**greengage plum, white chocolate cream &
apple cake**

*pairing: little pomona, fomo, pommeau, uk or
domaine entres, solelh dessert wine, france*

jar of naïfs pate (200g)	£12
naïfs moonberry tote	£16
5ltrs greek olive oil	£55