

naïfs

APPETISERS

gordal olives w orange, chilli & cumin	4
naïfs lentil pate, fig jam, bread & pickles	10
fried tomatoes w sundried tomato jam & fine herb almond ricotta	10

naïfs set meal

Grilled shitake mushrooms, tofu & potato mousseline, cucumber & spring onion

Roasted yellow carrots, vadouvan & walnut sauce, kumquat & burnt brassica

Raw courgette salad, avocado, butter head lettuce & peas

Braised golden beetroots, celeriac tahini & confit iberiko tomatoes

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

Poached Rhubarb & whipped
almond custard w apple caramel
& sweet filo 9

naïfs Chocolate mousse w
blood orange chocolate & yuzu
curd. 9

AFTER DINNER 35ml

Fernet 4.5
Disaronno 4.5
Limoncello 5
Ocho Blanco Tequila 6
Chartruese 6.5
Grappa 6.5
Encantado Mezcal 6.5
Calvados 6.5
Pierre Ferrand Ambre Cognac 7
Laphroaig 7.5

DESSERT WINE

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

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

BLOSSOM COFFEE 2.5
El Salvador filter