

# naïfs

## APPETISERS

gordal olives w orange, chilli & cumin	4
naïfs lentil pate, fig jam, bread & pickles	10
grilled purple sprouting broccoli w artichoke dip & pangrattato	10

## naïfs set meal

Grilled squash w berbere butter  
flamingo peas & pomegranate

Glazed aubergine w carrot romesco  
& date

Beetroot & potato salad w skordalia,  
capers, gerkin & watercress

Braised greens w spiced tomato butter,  
panisse & green mandarin salsa

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

<b>naïfs' Blackberry Sundae</b>	<b>9</b>
(Blackberry sorbet, blackberries, damson, cashew cream & sweet filo)	
<b>Chocolate mousse w date caramel &amp; burnt chocolate</b>	<b>9</b>
<b>naïfs' Strawberry Sorbet</b>	<b>4</b>
(2 scoops)	

## DESSERTWINE

<b>Staffelter Hof, 125ml</b>	<b>9</b>
<b>Riesling Kabinett, Germany 2020</b> (Riesling)	
<b>Fattoria di Sannontana, 100ml</b>	<b>11</b>
<b>Vin Santo del Chianti, Tuscany 2018</b> (Trebbiano, Malvasia, San Colombano)	

## AFTER DINNER 35ml

<b>Fernet</b>	<b>4.5</b>
<b>Disaronno</b>	<b>4.5</b>
<b>Limoncello</b>	<b>5</b>
<b>Benromach 10</b>	<b>6.5</b>
<b>Chartruese</b>	<b>6.5</b>
<b>Grappa</b>	<b>6.5</b>
<b>Alipus San Andres Mezcal</b>	<b>7</b>
<b>Pierre Ferrand Ambre Cognac</b>	<b>7</b>
<b>Laphroaig</b>	<b>7.5</b>
<b>BLOSSOM COFFEE</b>	<b>2.5</b>
Colombian filter	