

naïfs

APPETISERS

gordal olives <u>w</u> coriander	4
smoked lentil pate, kimi fig jam, bread & pickles	10
hot dog peas <u>w</u> miso dressing	6

naïfs set meal

GRILL PLATE

BBQ Symplicity kebabs
smoked baby potatoes w green sauce
marinated chard

MEZE

honeymoon melon, tomato & cucumber
yellow split peas & carrot hummus
fried cauliflower & peppers
baba ganoush
bread

£27 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

Chocolate mousse w date
caramel & burnt chocolate 7

Cherry sorbet, rosé cherries &
elderflower meringue 7

DESSERT WINE 75ml

Fattoria De Sammontana, 8
Vin Santo DOC, *Tuscany* 2012
(Trebbiano, Malvasia, San Columbano)

Nibiru, Rosé Auslese, *Austria* 2019 8
(Merlot)

(Wines pair well with corresponding desserts)

AFTER DINNER 35ml

Fernet 4
Disaronno 4
Laphroaig 6
Chartruese 6
Grappa 6
Alipus San Andres Mezcal 6
Pierre Ferrand Ambre Cognac 7

BLOSSOM COFFEE 2.5
Rwandan filter

POSTCARD TEAS 2.5
Lemon Pekoe
Family Green
Genmaicha
Lemon Verbena
Sobacha
Jasmine
Hojicha