

naïfs

APPETISERS

gordal olives w orange, chilli & cumin	4
naïfs lentil pate, fig jam, bread & pickles	11
grilled friggiteli peppers w tomato aioli, ponzu & togarashi	12

Fried cauliflower w smoked chilli, apricot
& tahini

Grilled courgettes, braised chard, green pea
hummus & pangrattato

Piattone bean salad w tomato, peaches, almond
cheese & grilled sea beet

Grilled pink fir potatoes w garlic aioli, romesco
& spring onion

TOAD bakery sourdough

*£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

naifs

DESSERT

'summertime sadness'
british strawberries w whipped 9
oolong custard, frozen meringue
& crushed caramel wafer

naifs chocolate mousse w blood 9
orange chocolate & lemon curd

DESSERT WINE

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

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

AFTER DINNER 35ml

Fernet	4.5
Disaronno	4.5
Limoncello	5
Pig's Nose Blended Scotch	5
Ocho Blanco Tequila	6
Chartruese	6.5
Grappa	6.5
Encantado Mezcal	6.5
Calvados	6.5
Benromach 10	6.5
Pierre Ferrand Ambre Cognac	7
Laphroaig	7.5

BLOSSOM COFFEE	2.5
El Salvador filter	