

naïfs

APPETISERS

gordal olives w todoli citrus, fennel & cumin	5
naïfs lentil pate, fig jam, bread & pickles	11

Roast pumpkin w/green pea, king oysters &
radicchio

Cabbage salad w/ confit garlic aioli & pangrattato

Grilled sunchoke, harissa, pickled radish & apple
w/ tahini

Fried cauliflower w/ togarashi, citrus jam &
almond ricotta

TOAD bakery sourdough bread

*£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

naïfs

DESSERT

'summer time sadness' 9
rhubarb w/ whipped apple
custard, oolong parfait & wafer

naïfs cocoa cake, white
chocolate ganache &
passionfruit 9

AFTER DINNER 35ml

Fernet	4.5
Disaronno	4.5
Limoncello	5
Chartruese	6.5
Grappa	6.5
Encantado Mezcal	6.5
Benromach 10	6.5
Pierre Ferrand Ambre Cognac	7
Laphroaig	7.5

DESSERT WINE

Nibiru, Auslese 100ml
(Merlot), Austria
Sweet fruits, gentle spice and a light texture

11

BLOSSOM COFFEE	2.5
El Salvador filter	