

DINNER - Oct 7th



seasonal pickles	3.5
half cut spiced nuts	3.5
perello olives	4.5
bread & smoked butter	4.5
catabrian anchovies with carosello & kumquat	8
basque saucisson & guindillas	8.5
lemon pepper chicken skewer	9.5
cheese & potato flatbread	12
fried squid & corno pepper rice	24
slow grilled chicken with jerk sauce	25
pork chop with smoked habanero glaze	29
badger flame beetroot salad	6.5
fried garlic & honey potatoes	6.5
fig & ricotta eclair	8.5

BY THE GLASS / CARAFE

125/500ML

vinicola nulles, parabolic	7/26
textural spanish white	
guy allion, sauvignon blanc	9/34
zesty, herbaceous white	
du grappin, aligote	11/40
zippy structured white	
les pirouettes, stephane	12/48
floral. aromatic orange	
triennes rose	9/31
strawberries and cream	
albizu, tempranillo	7/26
ripe & natural rioja	
chateau beauregard, mirouze	10/38
light & chilled cinsault	
judith beck, ink	12/46
austrian red berries & spice	

NO / LOW ALC

agua de madre	6.7
blood orange bitter kefir 250ml	
lucky saint	5
non-alc lager 330ml	
days O.O lager	5.5
non-alc lager 330ml	
days O.O pale ale	5.5
non-alc pale ale 330ml	

COCKTAILS

vermouth & soda	7
italian red vermouth with a splash of soda	
york way gimlet	9
gin, house cordial	
rhubarb paloma	10
tequila, rhubarb bitters, grapefruit soda	
half cut martini	10
gin, vodka, vermouth, perello olive brine	
dirty shirley	10
cherry infused vodka, house cordial, lemonade	
mezcal negroni	10
mezcal, posh vermouth, campari	
espresso manhattan	12.5
rye whiskey, coffee liqueur, red vermouth, bitters	

BEER / CIDER

40ft disco pils	5.5
ultra refreshing local pilsner ⅔ draft pint	
umbrella, blackcurrant cider	8.5
juicy apple & blackcurrant cider 330ml	
kernel, table beer	6
light & hoppy low-alc pale ale 330ml	
gravity theory cider	6
100% apple cider 330ml	
thornbridge, lukas lager	5
gluten free lager 330ml	

SPARKLING

Vinicola Nulles, Adenats Cava de Guarda Brut Classic cava, refreshing apples + pears	32
Casa Belfi Bianco, Bio Frizzante Prosecco-ish, but made in a fun ancestral style	47
Angol d'Amig, Lambrusco 'Scaramusc' Earthy, fizzy red from Emilia Romagna	53
Lost in a Field, Frolic Pet Nat English pink, tangerine dream	69
Westwell, Pelegrim Kentish sparkler, brioche and lemon curd	85
Thierry Fournier, Champagne Reserve 48 month aged grower champagne	97

WHITE

Vina Albergada, Viura Caminante White flowers and peaches, round and fruity	25
Les Deux Moulins, Sauvignon Blanc Crispy, refreshing savvy b, citrus + gooseberry	28
Success Vinicola, Experience Parellada Rich and nutty white from Northern Spain	40
Ameztoi, Txakoli de Gataria Hard to spell, easy to drink. Spritzzy and fresh	42
Gindl, Michis Farm White Crispy, mineral Gruner Veltliner	46
Tajinaste, Listan Blanco Smokey, mineral white from volcanic Tenerife	48
San Lorenzo, Le Oche Salty peaches from the coast of Abruzzo	51
Espera, Branco Elegant, textural white from native Portuguese grapes	60
Can Sumoi, Xarel-lo Fresh and herbaceous white from Catalunya	63
Romain le Bars, Roussanne Punchy white from Rhône that gives smoked peaches + almond	64
Clos du Tue-Boeuf, Petit Buisson Unfiltered, untraditional sauvignon blanc from the loire	66
Claus Preisinger, Kalkundkiesel Hazy Austrian white with dried flowers + lemon pith	70
Ramiro Ibanez, UBE Miraflores Salty, savoury, sherry-ish: camomille + hay	71
Dard & Ribo, St Joseph Blanc Rich & opulent blend of Roussanne + Marsanne	111
Renaud Boyer, Saint Romain Biodynamic chardonnay, from the rocky cliffs above Meursault	165

ORANGE/PINK

Pol Opuesto, El Otro Lado Aromatic Argentine orange - apricots and quince	46
DB Schmitt, Frei Korper Kultur Weiss Smoked peach iced tea	47
Denavolo, Catavela Grapefruit pith and white peaches, with a herbaceous edge	57
Espera, Curtimenta Portuguese orange with apricots + sea breeze	58
COS, Rami Bianco Tastes like Sicilian sunshine	62
Aphros, Phaunus Intensely aromatic orange from Portugal's Atlantic coast	66

Gassac, Reserve de Gassac Rose Rose a la piscine	28
Judith Beck, Pink Ripe & fruity Austrian pink	39
Rabasco, Cancelli Rosato Dark rose from sunny Abruzzo	49
Breton, Avis de Vin Is it a rose? Is it a red? Who cares it's delicious!	54
Can Sumoi, La Rosa Herbaceous and creamy rose from Catalunya	61
Gentle Folk, Rainbow Juice Playful Aussie pink from a field blend of aromatic grapes	62

RED

Incayal, La Cueva Fruity number from Chile. Bold and spicy	27
Vignerons d'Estezargues, Les Oliviers Cotes du Rhone	33
Testalonga, Baby Bandito 'Follow Your Dreams' Herbaceous carignan from South Africa	47
Quina do Javali, Tinto Big , rich red bursting with blackberries	50
Breton, Grolleau Violet , cherries and currant, pretty and juicy	52
T Germain, Saumur Champagny 'Roche' Cab Franc from the Loire	53
Grand Pre, Beaujolais Rouge Bright and fruity Gamay grapes	54
Galmes I Ribot, Son Llebre Negre Drink the kool-aid from Mallorca	58
Gramenon, Poignee de Raisins Rich and fruity Cotes de Rhone	61
Fora in Vigna, Bagarre Delicate red from Veneto, raspberry + spices	62
Nicholas Altare, Langhe Nebbiolo Full bodied baby Borolo with roses + raspberries	72
Lopez de Heredia, Cubillo 2016 Big, old school rioja with bags of savoury complexity	73
Dard + Ribo, Crozes Hermitage 'Printemps' Delicate, floral Syrah. A taste of spring	78
Domaine de la Cras, Bourgogne Rouge Classic red Burgundy. Ripe cherries	99
Dard + Ribo, St Joseph Rouge Perfumed Syrah from the Rhone's finest	104
Ganevat, Cuvee Julien Pinot noir from Jura's cultiest winemaker	138