

**Snacks/to share**

Focaccia	£4.50
Spiced Nuts	£3.50
Pickles//Ferments	£4.00

To Share

Vesuvio tomatoes, elderberry capers, miso	£8.00
Twice-cooked jerusalem artichoke, sunflower seed puree, black truffle	£9.50
Slow-roasted delicata pumpkin tempura, shiso aioli	£8.50
Mixed mushroom cheung fun, focaccia crumb	£12.00
Purple sprouting broccoli, satay, (spiced coconut milk, dried chillies, coriander oil, peanut foam)	£8.50
Celeriac linguine, tofu cream	£11.00
Grilled petit violet artichokes, smoked pepper aioli	£9.50
Sweetcorn ribs, cashew cream, szechuan oil	£11.00
Sliders, crispy oyster mushrooms, miso aioli, slaw, fermented pepper sauce	£12.00

All in £85

(incl. Focaccia + all sharing plates: we recommend this for 4 people)

Sweet

Honey-moon melon cheesecake	£5.50
Yuzu meringue tart	£4.50
Chocolate and olive oil pots, poached pears, creme fraiche	£3.00

*If you have any allergies please speak to a member of staff
A discretionary service charge of 12.5% is added to each bill*

www.theomnicollective.com

info@theomnicollective.com



Snacks

Focaccia	£4.50
Spiced Nuts	£3.50
Pickles//Ferments	£4.50

Cocktails

Charred Lemon Margarita	£9.00
Charred lemon, mescal, cointreu, demerera syrup, szechuan pepper & salt rim	
Whiskey Sour	£9.00
Suntory whiskey, fresh lemon juice, aquafabe, sugar syrup	
Plum Paloma	£8.50
Epsilom tequila, plum syrup, fresh lime, soda	
Lemon & Thyme Collins	£8.00
Tanquaray gin, lemon juice, thyme, simple syrup, soda	
White Negroni	£8.50
Lillet blanc, beefeater gin, suze, lemon twist	
Scotch Bonnet Manhattan	£9.50
Bulliet bourbon, martini blanco, lillet blanc, muddled scotch bonnet, angustora bitters	
Apples & Pears	£9.50
Pear infused bourbon, calvados, pear syrup, lime	
Pomegranate Old Fashioned	£9.50
Suntory whiskey, muddled pomegranate, orange bitter, sugar syrup, shiso leaf	

All our measures are 25, 35 or 50ml.

www.theomnicollective.com

info@theomnicollective.com



Wines

	Glass (125ml)	Carafe (500ml)	Bottle (750ml)
WHITE			
Le Lesc Blanc, Côtes de Gascogne South-West France	£5.00	£16.00	--
Gran Cerdo Blanco Rioja/Navarra, Spain	£6.00	--	£30.00
Picpoul de Pinet, Chateau de la Mirande Languedoc, France	£6.50	--	£32.00
RED			
Rosso IGT, Cantina Frentana Abruzzo, Italy	£5.00	£16.00	--
Gran Cerdo Tinto Rioja/Navarra, Spain	£6.00	--	£30.00
Raisins Gaulois Gamay Lapierre - Beaujolais, France	£6.75	£19.00	--
ROSE AND ORANGE			
Château d'Ollières Rosé, Coteaux Varois, Provence, France	£6.00	--	£30.00
Baglio Antico Bianco IGP, Cielo Sicily, Italy	£6.50	--	£32.00
SPARKLING			
Cava Brut Nature, Pago de Tharsys Levant, Spain	£6.00	--	£30.00

www.theomnicollective.com

info@theomnicollective.com



Beers

Bottles (Orbit)

Nico Lager £4.50

Ivo Pale Ale £4.50

Sorachi Ramen Pale £5.50

Pints (Brick Brewery)

Peckham Helles £5.00

Peckham Session £5.00

Soft Drinks

Juice £2.00

Orange

Apple

Pomegranite

Pineapple

Tomato

Elderflower cordial with soda £2.50

www.theomnicollective.com

info@theomnicollective.com



Lunch menu

Available to sit-in or takeaway

Snacks/to share

Focaccia	£4.50
Spiced Nuts	£3.50
Pickles//Ferments	£4.00
Slow-roasted delicata pumpkin tempura, shiso aioli	£8.50
Sweetcorn ribs, cashew cream, szechuan oil	£11.00

Focaccia sandwiches £6

Crispy aubergine, hummus, datterini tomato sambal, basil

Vesuvio tomatoes, cashew cream, basil

TLT, maple glazed tofu, beef tomatoes, little gem lettuce, smoked pepper aioli, mustard

Smoky carrot lox, cream cheese, fennel kraut

Crispy fried cauliflower, gochujang glaze, miso aioli, red cabbage

Salad bowls £6

Kale Caesar, foccacia crumb

Green beans, almonds, chilli, garlic chips, coriander

Any sandwich and salad bowl combo £10

If you have any allergies please speak to a member of staff

www.theomnicollective.com

info@theomnicollective.com