



Snacks/to share

Grilled focaccia flatbread, baharat	£5.00
Pickles//Ferments	£4.00

To Share

Winter tomatoes, ponzu, tarragon, horseradish, tofu	£8.00
Dumplings, tofu & vegetable offcuts, fermented black beans, chilli oil, black vinegar	£10.00
Charred hispi cabbage, apple and miso beurre blanc	£9.00
Beetroot tartare, blood orange jelly, radish, tapioca cracker	£9.50
Cantonese style turnip cake, XO sauce	£8.50
Crispy petit violet artichokes, vinegar furikake, aioli	£8.50
Braised fennel, szechuan peppercorns, kalamata olives, chickpeas	£13.00
Tacos, crispy oyster mushroom, fermented chilli & black garlic, 'slaw, blue corn tortillas	£15.00

All in

£85
(incl. Focaccia, pickles//ferments + all sharing plates: we recommend this for 4 people)

Sweet

Pear sorbet, housemade sorbe pear liqueur	£5.00
Cheesecake, poached blood orange	£7.00

Dessert Wines & Digestifs

Douce Providence, Clos du Gravillas <i>Languedoc, France, Muscat</i>	£5.75
La cosa, Bodegas Alfredo Maestro <i>Old Castile, Spain, Moscatel de Alejandria</i>	£6.25
Fernet branca	£4.50

House made spirits

Lemon & chilli-cello	£4.50
Sorbe pear liqueur	£4.50

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



Snacks

Focaccia flatbread, baharat	£5.00
Pickles//Ferments	£4.00

Cocktails

Charred Lemon Margarita Charred lemon, mescal, cointreau, demerera syrup, szechuan pepper & salt rim	£9.50
Apricot Sour Mezcal, apricot liqueur, fresh lemon & blood orange juice, aquafaba	£9.50
Hibiscus and Ginger Gin Sour Beefeater gin, hibiscus and ginger syrup, fresh lemon, aquafaba	£9.50
Blood Orange Negroni Blood orange infused noilly prat vermouth, beefeater gin, aperol, fresh blood orange	£9.00
Plum Paloma Espolon tequila, plum syrup, fresh lime, soda	£8.50
Lemon & Basil Oil Martini Basil infused haku vodka, lemon saccharam, lillet blanc, orange bitters	£9.00
Bay Leaf Martini Bay leaf infused beefeater gin, noilly prat vermouth	£9.00
Scotch Bonnet Manhattan Bulliet bourbon, martini blanco, lillet blanc, muddled scotch bonnet, angustora bitters	£10.00
Apples & Pears Pear infused bourbon, calvados, pear syrup, lime	£10.00
Pomegranate Old Fashioned Suntory whiskey, muddled pomegranate, orange bitter, sugar syrup	£10.00

All our measures are 25, 35 or 50ml.



Non-alcoholic cocktails

£6.50

Sorrel mojito

Sorrel, mint, lime, soda

Blueberry lemongrass smash

Blueberries, lemongrass, fresh lemon, sugar syrup, soda

Hibiscus sour

Hibiscus & ginger syrup, fresh lemon, aquafaba

Plum paloma

Plum syrup, fresh lime, soda

Pomegranate Old Fashioned

Muddled pomegranate, orange bitters, sugar syrup, pomegranate juice

Non-alc beers

Lucky saint (0.5%)

£3.75



Wines

	Glass (125ml)	Carafe (500ml)	Bottle (750ml)
White			
Les Lesc Blanc	£5.00	£16.00	
Gran Cerdo Blanco <i>Rioja/Navarra, Spain, Viura</i>	£6.50	--	£32.00
Picpoul de Pinet, Chateau de la Mirande <i>Languedoc, France, Picpoul</i>	£6.75	--	£34.00
Red			
Albizu, Vina Albergada <i>Rioja, Spain, Tempranillo</i>	£6.00	£17.00	--
Gran Cerdo Tinto <i>Rioja/Navarra, Spain, Viura</i>	£6.50	--	£32.00
Du Bout des Diogts, Les Vigneaux <i>Rhône, France, Pinot Noir</i>	£6.75	--	£34.00
Arbalete Coquelicots Minervois, <i>Languedoc-Roussillon, France, Grenache, shiraz/Syrah</i>	£7.50	--	£36.00
Skin Contact			
Baglio Antico Bianco IGP, Ciello <i>Sicily, Italy, Catarrato</i>	£6.50	--	£32.00
Jakot Blue Label, Nando <i>Goriska Brda, Slovenia, Friulano</i>	£8.00	--	£38.00
Sparkling			
Cava Brut Nature, Pago de Tharsys <i>Levant, Spain, Machbeo</i>	£6.00	--	£30.00
Ribelle Rosato, Camillo Donati <i>Emilia-Romagna, Italy, Barbara</i>	--	--	£36.00
A Pel Pet Nat Ancestral, Loxarel <i>Catalonia, Spain, Xarel-lo</i>	--	--	£40.00



Beers

Bottles (Orbit)	
Sazerac Sour	£5.50
Elderflower Bitter	£5.50

Pints (Brick Brewery)

Peckham Helles	£5.00
Peckham Session	£5.00

Cider

Luke's Cider:	
Original Sin (medium)	£4.50
Infernal Serpent (dry)	

Lemonaid

Blood Orange	£3.50
Passionfruit	
Lime	
Ginger	

Juice

Orange	£2.00
Apple	
Pomegranite	
Pineapple	
Tomato	

Coffees

Americano	£2.80
Flat White	£2.80
Latte	£3.00
Cappucino	£3.00
Mocha	£3.50

Teas

English Breakfast Peppermint Chai Lemongrass & ginger Chamomile Green tea	£2.00
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Lunch menu

Available to sit-in or takeaway

Snacks/to share

Focaccia flatbread, baharat	£5.00
Pickles//Ferments	£4.00
Baby artichoke tempura, vinegar furikake, aioli	£8.50
Charred leeks, coconut sambal	£9.00
Braised fennel, szechuan peppercorns, kalamata olives, chickpeas	£13.00
Cantonese style turnip cake	£8.50
Focaccia dough flatbreads	£6.50
Oyster mushroom shawarma, tahini sauce, pickles,	
Red lentil dal, cabbage, coconut yoghurt	
Weekly soup special	£5.50
Leek and potato	

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