



Wednesday 31st AUGUST

All in £35pp

(min 2 people)

For info on our 'Small-in', please ask a member of staff

Pickles / Ferments

Smoked Cerignola olives

Focaccia, confit garlic

Twice-cooked celeriac, celeriac puree, XO sauce

Honeycomb tomatoes, elderflower dashi, tomato vine oil

Cauliflower, hazelnut and guinness butter, pickled blackberries

Smoked baby corn, toasted corn husk emulsion, fermented chilli, corn stalks

Bobby beans, fermented mustard greens, szechuan peppercorn

Hand-pulled noodles, chilli crunch, spring onion and ginger, red vinegar

Oyster mushrooms, black garlic, apple and elderflower, sumac togerashi

Afters

Roasted strawberry ice cream, fennel & olive oil biscuit £6.50

Dessert Wines & Digestifs

Douce Providence, Clos du Gravillas, Languedoc, France, Muscat £5.75

La cosa, Bodegas Alfredo Maestro, Old Castile, Spain, Moscatel £6.25

Housemade lemon & chilli-cello £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



Lunch menu

Available to sit-in or takeaway

Pickles / Ferments	£4.50
Smoked cerignola olives	£4.50
Focaccia	£5.00

Sandwiches

Oyster mushroom shawarma, hummus, pickles, flatbread wrap	£6.50
Kimchi toastie, focaccia sandwich	£6.50

Daily specials	£7.50
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with a glass of house wine or draught beer £10.00

Tues - Beetroot achar, chickpea pancake tahini

Wed - Roasted datterini panzanella, focaccia croutons, basil

Thurs - Grilled courgette and butterbean fasolia

Friday - Celeriac latkas, grilled chestnut mushrooms

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Wines

All our wines are natural and support small, independent winemakers. You can buy any of them to takeaway, please ask for more info.

	Glass (125ml)	Bottle (750ml)
White		
Ciello Bianco, Terre Siciliane, Italy, Cataratto <i>Naturally cloudy & crisp, medium-dry & mildly fruity.</i>	£5.80	£28.00
Corbieres 'Lo Petit Fantet d'Hippolyte', Languedoc, France, Domaine Ollieux-Romanis <i>Light with scents of apple blossom & pear, with hints of apricot.</i>	£6.50	£32.00
Sandgrove, South Australia, Riesling <i>A sweeter, peachy white with a strong acidic backbone.</i>	£6.75	£36.00
Macabeo Ecologico, Parajes Del Valle Rosado, Spain, Macabeo <i>Light and fresh, with sherbet lemon & pear flavours.</i>	£8.00	£42.00
Gavi Marne Bianco, Le Marne di Carraro Federica, Piemonte, Italy <i>Fresh, fruity & zesty with smoky hints; firm & lively with a lingering finish.</i>	£6.75	£36.00
PM & M Muscadet 'Garance', Loire, France <i>100% unfiltered organic from Melon grapes with a slight smoky finish.</i>	£7.00	£38.00
Brote Blanco, Los Pinos, Spain, Verdil, Viognier <i>A dry but mildly floral white with a subtle sweetness of mango.</i>	--	£46.00
Red		
La Cueva, Colchagua, Chile, Varignan/Inacayal <i>Light, spicy & floral with hints of lavender.</i>	£5.80	£28.00
Coola Hills, Adelaide Hills, Australia, Pinot Noir <i>A light, Summer wine from Volcanic soils. Served chilled.</i>	£6.75	£36.00
Arbalete Coquelicots Minervois, Languedoc-Roussillon, France, Grenache, shiraz/Syrah <i>Generously fruity with scents of red berries, violets & sweet spices.</i>	£7.00	£38.00
L'Hurluberlu, Loire, France, Cabernet Franc <i>Crunchy, wild & vibrant, brimming with cranberry & cherry.</i>	£7.50	£40.00
Trempat, Vins De Pedra, Spain, Trepat <i>A dry, medium-bodied red, slightly peppery with hints of licorice. Served chilled.</i>	--	£56.00
Rose		
Le Petit Mod 'Amour Rose, France, Grenache/Syrah <i>Peppery & spicy with subtle raspberry undertones.</i>	--	£48.00
Antxiola Rosado, Txakoli, Spain, Hondarrabi Zuri/Beltza <i>Naturally lightly sparkling, rich & fruity.</i>	£8.80	£44.00
Macabeo Ecologico, Parajes Del Valle Rosado, Spain, Macabeo <i>Light & slightly sweet with remnants of strawberries.</i>	£8.00	£42.00
Skin contact		
Baglio Antico, Sicily, Italy, Cataratto <i>A clean & light orange wine, subtly spiced with Summer fruits.</i>	£6.50	£32.00
Macabeo Maceracion, Parajes Del Valle, Spain, Macabeo <i>100% certified organic skin contact, with a light blend of apricot & marzipan.</i>	--	£42.00
Escabeces, Spain, Cartoixa Vermeil <i>High acidity with tropical fruit flavours.</i>	--	£60.00
Sparkling		
Cava Brut Nature, Pago de Tharsys, Levant, Spain, Machbeo <i>Fresh, floral & grassy with banana & citrus fruits leaving a crunchy but balanced finish.</i>	£6.00	£30.00
Ribelle Rosato, Camillo Donati, Emilia-Romagna, Italy, Barbara <i>Candied berries, lively bubbles but a savoury finish.</i>	£7.00	£37.50

Snacks

Focaccia, wild garlic pesto	£5.00
Pickles//Ferments	£4.50
Smoked cerignola olives	£4.50

House Cocktails

Devils Margarita	
Mezcal, fresh lime, cointreau, red wine	£10.00
Elderflower Sour	
Elderflower gin, fresh lemon & aquafaba	£9.50
Cardamom Last word	
Cardamom infused gin, green chartreuse, lemon oil	£10.00
Apple Boulevardier	£11.00
Suntory whisky, calvados, aperol	
Kimchilada	£4.50
Kimchi juice, lime juice, Orbit Nico Lager	

Classic cocktails available on request.
All our measures are 25, 35 or 50ml.

Non-alcoholic drinks

Lucky saint beer (0.5%)	£4.50
Hibiscus sour	£6.50
Hibiscus & ginger syrup, fresh lemon, aquafaba	
Mojito	£6.50
Mint, lime, soda	
Cherry drinking vinegar	£4.00
Chai kombucha	£4.00
Hibiscus kombucha	£4.00

Beers: On draught

Orbit Nico Lager	£5.50
Brick Brewery Peckham Session IPA	£5.50

Cider: Luke's Cider

Original Sin (medium)	£4.50
Infernal Serpent (dry)	

Homemade Lemonade's

Lemon Mint & Ginger Hibiscus	£3.50
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Eager Fruit Juices

Apple Pomegrate Orange	£2.00
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Coffees

Americano	£2.80
Flat white	£2.80
Latte	£3.00
Cappucino	£3.20
Mocha	£3.50

Teas

English Breakfast Peppermint Chai	£2.00
Green Lemongrass & Ginger	