



## Lunch menu

*Available to sit-in or takeaway*

**Pickles / Ferments** £4.50

**Smoked Cerignola olives** £4.50

**Focaccia** £5.00

**Sandwiches** £6.50

Oyster mushroom shawarma, hummus, pickles, flatbread wrap

Kimchi toastie, focaccia sandwich

Fried artichoke heart, tartare sauce, glazed brioche style bun

Cauliflower cheesy, focaccia sandwich

*All our bread is made fresh in house, daily*

**Salads** £7.50

Roasted delicata squash, charred grape vinaigrette, chicory, activated almond

Beetroot pakora, quinoa, harrisa and spinach salad, pickles, herby tahini,

burnt chilli (**add flatbread for £1**)

**Salad & sandwich combo** £12.50

**Daily specials** £7.50

*with a glass of house wine or 1/2 draught beer* £10.00

Tues - Beetroot pakora, quinoa, harrisa and spinach salad, pickles,

herby tahini, burnt chilli (**add flatbread for £1**)

Wed - Jerusalem artichoke soup, truffle oil

Thurs - Grilled courgette & butterbean fasolia

Friday - Celeriac latkas, grilled chestnut mushrooms

## Sweet

Pink lady tarte tatin £6.50



**Wednesday 2<sup>nd</sup> November**

**All in £40pp**

*(min 2 people)*

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

Pickles / Ferments

Smoked Cerignola olives

Focaccia, confit garlic

Sea spicy aubergine, silken carrot

Kale 'seaweed', jalapeno aioli, yeast flakes

Celeriac fritters, caramelised shiitake ketchup

Roasted delica squash, charred grape vinaigrette, chicory, activated almond

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

Cimi di rapa, garlic, sesame

Oyster mushrooms, shio koji, sumac togerashi

***Recommended this week with:***

***Sparkling:*** Ribelle Rosato £37.50 / ***Skin contact:*** Escabeces £60.00 / ***Red:*** Boutonniere £40.00

**Afterers**

Pink lady tarte tartin, lemon thyme ice cream £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

## Wines/Ciders

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)
<b>White</b>		
La Patagua, Inacayal, Colchagua, Chile <i>Naturally cloudy &amp; crisp, medium-dry &amp; mildly fruity.</i>	£5.80	£28.00
Fratelli Felix Campania Bianco, Vigneti Tardis, Campania, Italy <i>With a few days on skins this naturally dry white has hints of pineapple &amp; tropical fruits.</i>	£6.50	£33.50
Didascalie, Melon de Bourgogne, Muscadet Sevre, Loire, France <i>Creamy &amp; dense with ripe lemon &amp; lime flavours. A light acidity throughout with a mineral, salty finish.</i>	£8.00	£42.00
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, Verdil, Viognier, Los Pinos, Spain <i>A dry but mildly floral white with a subtle sweetness of mango.</i>	--	£46.00
<b>Red</b>		
Les Galets Rouge, Vignerons d'Estezargues, Grenache/Syrah/Carignon, Rhone, France <i>A fresh blend of three grape varieties, rich with flavours of berries, liquorice &amp; spice.</i>	£6.00	£29.00
Boutonniere, Demeure Vin et Pic, Gamay/Seibel, Loire, France <i>A deep, autumnal red with blueberries on the nose &amp; a palate brimming with dark cherries.</i>	£7.50	£40.00
JP-10, David Large, Gamay, Beaujolais, France <i>100% organic, fresh and mildly floral with an Autumnal depth.</i>	--	£60.00
Trempat, Trepas, Vins De Pedra, Spain <i>A dry, medium-bodied red, slightly peppery with hints of licorice. <b>Served chilled.</b></i>	--	£56.00
Feints, Ruth Lewandowski, Dolcetto/Barbera/Nebbiolo/Arneis, California <i>A unique blend of three reds &amp; a white this is one of our unexpected, go-to specialties. <b>Best served chilled.</b></i>	--	£60.00
Ancarani, Baglio Antico, Romagna, Italy, Sangiovese <i>Fresh &amp; easy drinking with fresh fruit flavours that are dry &amp; refreshing.</i>	--	£55.00
<b>Rose</b>		
Le Petit Mod 'Amour Rose, Grenache/Syrah, France <i>Peppery &amp; spicy with subtle raspberry undertones.</i>	--	£48.00
Macabeo Ecologico, Macabeo, Parajes Del Valle Rosado, Spain <i>Light &amp; slightly sweet with remnants of strawberries.</i>	£8.00	£42.00
<b>Skin contact</b>		
Hard Rain Hot Pink Cider, Little Pomona, England <i>A naturally sparkling juice bomb combining grapefruit &amp; apple flavours.</i>	£5.50	£25.00
Orange Cider, Little Pomona, England <i>A 2<sup>nd</sup> ferment frizzante pet nat, light &amp; Autumnal with a spicy acidity at the end.</i>	£6.75	£34.00
Macabeo Maceracion, Macabeo, Parajes Del Valle, Spain <i>100% certified organic skin contact, with a light blend of apricot &amp; marzipan.</i>	£7.75	£42.00
Escabeces, Cartoixa Vermeil, Spain <i>A highly sought after skin contact with high acidity and delightful tropical fruit flavours.</i>	--	£60.00
<b>Sparkling</b>		
Cava Brut Nature, Pago de Tharsys, Macabeo, Levant, Spain <i>Fresh, floral &amp; grassy with banana &amp; 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
Nous Sommes Libres Pet Nat, Moritz-Prado, Alsace France <i>Elegant &amp; fresh, with pineapple, yellow apple &amp; green melon flavours with a textured tang finish.</i>	--	£60.00

**House Cocktails**

Devils Margarita	
Mezcal, fresh lime, cointreau, red wine	£10.00
Sake Negroni	
Kanpai brewery Sake, cocchi vermouth, aperol	£12.00
Cardamom Last word	£10.00
Cardamom infused gin, green chartreuse, lemon oil	
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	
Blueberry & cardamom drinking vinegar	£4.00
Rosemary kombucha	£4.00

**Beers: On draught**

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

**Cider (cans): Luke's Cider** £4.50  
Original Sin (medium)

**Homemade Lemonade's** £3.50  
Lemon | Mint & Ginger | Hibiscus

**Eager Fruit Juices** £2.00  
Apple | Pomegrate | Orange

**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

**BAR SNACKS**

Focaccia, confit garlic	£5.00
Pickles//Ferments	£4.50
Smoked cerignola olives	£4.50
Celeriac fritters, caramelised shiitake ketchup	£8.00
Fried artichoke heart, tartare sauce, glazed brioche bun	£9.00