



Wednesday 4th January

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

Radicchi treviso, shallots, celeriac, apple & chamomile 'honey'

Torched almond puree, elderflower vinegar

Artichoke "alla Giuda", preserved lemon aioli, furikake

Iberiko winter tomatoes, urid dal, curry leaves

"1000-layer" potatoes, caramelised shiitake ketchup

Salsify, capers

Sliders, crispy oyster mushroom, apple & whisky jam, slaw, brioche

Recommended this week with:

Sparkling: Ribelle Rosato £39.00 / White: Brote Blanco £46.00 / Red: Ancarani £55.00

Afters

Black cardamom & rum choc ice, date syrup	£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

Rice Kibbeh, Aubergine chutney £7.00

Sandwiches £6.50

Oyster mushroom shawarma, hummus, pickles, flatbread wrap

(+fermented chilli sauce £0.20p)

Kimchi toastie, focaccia sandwich

Grilled aubergine, pickled peppers, rocket, jalapeno aioli, apple and whiskey jam

focaccia sandwich

Roasted onion squash, almond puree, fermented onion jam, rocket, focaccia

All our bread is made fresh in house

Salads £7.50

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

fermented chilli (add flatbread for £1)

Radicchio treviso, celeriac, shallots, apple and chamomile 'honey'

Salad & sandwich combo £12.50

Daily specials £7.50

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

Roasted cauliflower soup, focaccia

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Wines/Ciders

All our wines are natural and support small, independent winemakers. Support our bottle shop & enjoy £15 off any bottle to takeaway, thanks for your support!

		Glass (125ml)	Bottle (750ml)
White			
Semillon/Moscatel	La Patagua, Inacayal, Colchagua, Chile Naturally cloudy & crisp, medium-dry & mildly fruity.	£5.80	£28.00
Fiano & Filanghina	Fratelli Felix Campania Bianco, Vigneti Tardis, Campania, Italy With a few days on skins this naturally dry white has hints of pineapple & tropical fruits.	£6.50	£33.50
Melon de Bourgogne	PM&M, Muscadet 'Garance', Loire, France 100% unfiltered Melon grapes with a slight smoky finish.	£7.00	£39.00
Melon de Bourgogne	Didascalie, Melon de Bourgogne, Muscadet Sevre, Loire, France Creamy & dense with ripe lemon & lime flavours. A light acidity throughout with a mineral, salty finish.	£7.50	£42.00
Verdil	Brote Blanco, Verdil, Viognier, Los Pinos, Spain A dry but mildly floral white with a subtle sweetness of mango.	--	£46.00
Red			
Grenache/Syrah/ Carignon	Les Galets Rouge, Vignerons d'Estezargues, Rhone, France A fresh blend of three grape varieties, rich with flavours of berries, liquorice & spice.	£6.00	£29.00
Gamay/Seibel	Boutonniere, Demeure Vin et Pic, Loire, France A deep, autumnal red with blueberries on the nose & a palate brimming with dark cherries.	£7.50	£40.00
Mantenegro	C'an Verdura, Mallorca, Spain A native red variety with concentrated dark red fruits & a savoury finish.	£8.00	£50.00
Sangiovese	Ancarani, Baglio Antico, Romagna, Italy Fresh & easy drinking with fresh fruit flavours that are dry & refreshing.	£8.50	£55.00
Trepat	Trepat, Vins de Pedra, Spain A dry, medium-bodied red, slightly peppery with hints of licorice. Served chilled.	£8.50	£56.00
Gamay	JP-10, David Large, Beaujolais, France 100% organic, fresh and mildly floral with an Autumnal depth.	--	£60.00
Dolcetta/Barbera/ Nebbiolo/Arneis	Feints, Ruth Lewandowski, California A unique co-fermentation of three reds & a white. This is one of our unexpected, go-to specialities. Best served chilled.	--	£60.00
Rose			
Grenache/Syrah	Le Petit Mod'Amour Rose, Cotes Catalanes, France Peppery & spicy with subtle raspberry undertones.	--	£48.00
Macabeo	Macabeo Ecologico, Parajes Del Valle Rosado, Spain Light & slightly sweet with remnants of strawberries.	£7.50	£42.00
Skin contact			
Brown snout	Orange Cider, Little Pomona, England A 2 nd ferment frizzante pet nat, light & Autumnal with a spicy acidity at the end.	£6.75	£34.00
Cartoixa Vermell	Escabeces, Tarragona, Spain A highly sought after skin contact with high acidity & delightful tropical fruit flavours.	--	£60.00
Sparkling Pet Nats			
Macabeo, Xarel-Lo	Cava Brut Nature, Pago de Tharsys, Macabeo, Levant, Spain	£6.00	£30.00
Barbera	Ribelle Rosato, Camillo Donati, Emilia-Romagna, Italy Candied berries, lively bubbles but a savoury finish.	£7.00	£39.00
Pinot Blanc	Nous Sommes Libres Pet Nat, Moritz-Prado, Alsace, France Elegant & fresh, with pineapple, yellow apple & green melon flavours with a textured tang finish.	--	£60.00

House Cocktails

Devils Margarita

Mezcal, fresh lime, cointreau, red wine £10.00

Sake Negroni

Kanpai brewery Sake, cocchi vermouthe, aperol £12.00

Hibiscus Sour

Cardamom-infused gin, hibiscus & ginger syrup, fresh lemon, aquafaba £9.50

Apple Boulevardier

Suntory whisky, calvados, aperol £11.00

Lychee Lime-Leaf Mule

Lime-leaf & jalapeno infused vodka, lychee liqueur, lime juice £11.00

Kimchilada

Kimchi juice, fresh lime, Orbit Nico Lager £4.50

Classic cocktails available on request.

Non-Alcoholic

Lucky saint beer (0.5%) £4.50

Hibiscus sour

Hibiscus & ginger syrup, fresh lemon, aquafaba £6.50

Moiito

Mint. lime. soda £6.50

Kombucha

£4.50

Homemade Lemonade's

Lemon | Mint & Ginger | Hibiscus £3.50

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)

Teas £2.00

English breakfast | Peppermint | Chai

Green | Lemon & Ginger

Coffees

Latte £3.50

Americano £3.00

Flat white £3.20

Cappucino £3.50

Mocha £3.50

Hot Chocolate £3.75

BAR SNACKS

Focaccia, confit garlic £5.00

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Torched almond puree, elderflower vinegar £6.00

Artichoke "alla Giuda", preserved lemon aioli, furikake £8.50

"1000-layer" potatoes, caramelised shiitake ketchup £7.50

Sliders (x4) , crispy oyster mushroom, apple & whisky jam, slaw, brioche £10.00