

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

Wines/Ciders		Glass	Bottle
		(125ml)	(750ml)
Semillon/Moscatel	La Patagua, Inacayal, Colchagua, Chile Naturally cloudy & crisp, medium-dry & mildly fruity.	£5.80	£28.00
Catarratto	Cantine Amato, Catarratto, Sicilia D.O.C Rich, thick & fruity with candied stone fruit flavours of peach & guava followed by a savoury finish.	£6.75	£34.00
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
Malvasia	Dva Duby, Malvasia, South Moravia, Czech Republic (2018) Brief maceration on skins resulting in a dry but fresh finish.	--	£58.00
Riesling/Hibernale	Carbonic For All, Petr Korab, South Moravia, Czech Republic Peppery, flavoursome & complex, yet dry.	--	£60.00
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
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.	--	£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			
Kingston Black	Hard Rain Hot Pink Cider, Little Pomona, England A naturally sparkling juice bomb combining grapefruit & apple flavours.	£5.50	£25.00
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
Macabeo	Parajes Del Valle, Macabeo Macaracion, Manchuela, Spain Fresh, candied & savoury with a slight smooth nuttiness.	£7.50	£42.00
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 Fresh, floral & grassy with banana & citrus fruits leaving a crunchy but balanced finish.	£6.00	£30.00
Barbera	Ribelle Rosato, Camillo Donati, Emilia-Romagna, Italy Candied berries, lively bubbles but a savoury finish.	£7.00	£39.00
Riesling/ Sauvignon	Krasna Hora, Anna, Pet Nat, Moravia Czech Republic Part fermented on skins for 3 weeks, exotic flavours with a subtle herbiness.	£8.00	£50.00
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

Division Bell

Mezcal, fresh lime, aperol, Luxardo Maraschino liqueur £10.00

Pisco Sour £9.50

Pisco, nutmeg, fresh lemon, aquafaba

Rhubarb Old Fashioned £11.00

Bulleit bourbon, rhubarb & black pepper syrup, bitters

Lychee Lime-Leaf Mule £11.00

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

Kimchi martini £10.00

Kimchi juice, gin or vodka, cocchi vermouth

Classic cocktails available on request.

All our measures are 25, 35 or 50ml.

Non-Alcoholic

Hibiscus sour

Hibiscus syrup, fresh lemon, aquafaba £6.50

Moiito £6.50

Mint, lime, soda

Drinking vinegar £4.50

Kombucha £4.50

Lucky Saint Lager (0.5%) £4.50

Homemade Lemonades £3.50

Lemon | Mint & Ginger | Hibiscus

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

SMALL PLATES

(available from 5pm)

Pickles | Ferments £4.50

Smoked cerignola olives £4.50

Focaccia, confit garlic £5.00

Baked cashew cream, spinach £8.00

Iberiko winter tomatoes, karashi sumiso £7.50

Parpadelle, miso and sorrel butter £12.00

Steamed brioche buns, fermented mushrooms, chilli sauce £9.00

