



March 2023

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

Baked cashew cream, spinach

Iberiko winter tomatoes, karashi sumiso

Parpadelle, miso and sorrel butter

Sable carrots, shio koji, kelp glaze

Calcot tempura, wild garlic

Steamed brioche buns, fermented mushrooms, chilli sauce

Grilled asparagus, yuzu and truffle dressing

Recommended this week with:

Sparkling: Nous Sommes Libres Pet Nat £60.00 / White: Malvasia Dva Duby £58.00 / Red: C'an Verdura £50.00

Afters

Almond cake, poached rhubarb £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

Utopia, Patience Ice Cider, Bohemian Highlands, Czech Republic £9.00

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

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

