

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/
White		(125ml)	Carafe
<i>Passerina</i>	Ciu Ciu, Marche, Italy	£5.80	£26.00
<i>Pecorino, Trebbiano</i>	<i>Gentle ripening of the grapes resulting in fresh apples, banana & a hint of vanilla.</i>		
<i>Chenin Blanc</i>	Testalonga Mielie, Swartland, South Africa	£7.50	£42.00
	<i>Ripe stone fruit flavours with a light acidity.</i>		
<i>Catarratto</i>	Cantine Amato, Catarratto, Sicilia D.O.C	£6.75	£34.00
	<i>Rich, thick & fruity with candied stone fruit flavours of peach & guava followed by a savoury finish.</i>		
<i>Melon de Bourgogne</i>	Didascalie, Melon de Bourgogne, Muscadet Sevre, Loire, France	£7.75	£45.00
	<i>Concentrated ripe fruit flavours. A high acidity throughout balancing a mineral, salty finish.</i>		
<i>Malvasia</i>	Dva Duby, Malvasia, South Moravia, Czech Republic (2018)	--	£58.00
	<i>Brief maceration on skins resulting in a dry but fresh finish.</i>		
<i>Riesling/Hibernale</i>	Carbonic For All, Petr Korab, South Moravia, Czech Republic	£8.50	£55.00
	<i>Peppery, flavoursome & complex, yet dry.</i>		
Red			
<i>Grenache/Syrah/Carignon</i>	Les Galets Rouge, Vignerons d'Estezargues, Rhone, France	£6.00	£24.00
	<i>A fresh blend of three grape varieties, rich with flavours of berries, liquorice & spice. Can be served chilled.</i>		
<i>Gamay/Seibel</i>	Boutonniere, Demeure Vin et Pic, Loire, France	£7.20	£40.00
	<i>A deep, autumnal red with blueberries on the nose & a palate brimming with dark cherries.</i>		
<i>Mantenegro</i>	C'an Verdura, Mallorca, Spain	£8.00	£50.00
	<i>A native red variety with concentrated dark fruits & a savoury finish.</i>		
<i>Sangiovese</i>	Ancarani, Baglio Antico, Romagna, Italy	£8.50	£55.00
	<i>Fresh & easy drinking with fresh fruit flavours that are dry & refreshing.</i>		
<i>Dolcetta/Barbera/</i>	Feints, Ruth Lewandowski, California	--	£60.00
<i>Nebbiolo/Arneis</i>	<i>A unique co-fermentation of three reds & a white. This is one of our unexpected, go-to specialities.</i>		
Rose			
<i>Macabeo</i>	Macabeo Ecologico, Parajes Del Valle Rosado, Spain	£7.50	£42.00
	<i>Light & slightly sweet with remnants of strawberries.</i>		
<i>Hondarrabi/Beltza</i>	Antxiola Rosado, Txakoli, Spain	£7.75	£45.00
	<i>Naturally lightly sparkling, rich & fruity.</i>		
Skin contact			
<i>Kingston Black</i>	Hard Rain Hot Pink Cider, Little Pomona, England	£5.50	£25.00
	<i>A naturally sparking juice bomb combining grapefruit & apple flavours.</i>		
<i>Brown Snout</i>	Orange Cider, Little Pomona, England	£6.75	£34.00
	<i>A 2nd ferment frizzante pet nat, light & Autumnal with a spicy acidity at the end.</i>		
<i>Grenache Blanc</i>	Salamandre, Saint Cyrgues, Saint Gilles France	£6.80	£36.00
	<i>A gentle orange with a bit of grip & pleasant floral notes.</i>		
<i>Macabeo</i>	Parajes Del Valle, Macabeo Macaracion, Manchuela, Spain	£7.50	£42.00
	<i>Fresh, candied & savoury with a slight smooth nuttiness.</i>		
<i>Cartoixa Vermell</i>	Escabeces, Tarragona, Spain	--	£60.00
	<i>A highly sought after skin contact with high acidity & delightful tropical fruit flavours.</i>		
Sparkling pet nats			
<i>Macabeo/Xarel-Lo</i>	Cava Brut Nature, Pago de Tharsys, Macabeo, Levant, Spain	£6.00	£30.00
	<i>Fresh, floral & grassy with banana & citrus fruits leaving a crunchy but balanced finish.</i>		
<i>Garnacha</i>	Ingenium Pet-Nat Tinto, Rioja, Spain	--	£55.00
	<i>An organic, sparkling red with delicate and funky flavours.</i>		

<i>Barbera</i>	Ribelle Rosato, Camillo Donati, Emilia-Romagna, Italy <i>Candied berries, lively bubbles but a savoury finish.</i>	£7.00	£39.00
<i>Glera</i>	Mongarda, Glera, Colli Tevigiani, Italy <i>Citrus & green apple flavours with a hint of bread crust.</i>	£7.75	£45.00

House Cocktails

Samphire Martini	Samphire infused vodka, cocchi Americano vermouth, lemon	£10.50
Dill-Kumquat Sour	Dill infused gin, kumquat liqueur, fresh lemon, aquafaba	£10.00
Rhubarb Old Fashioned	Bulleit bourbon, rhubarb & black pepper syrup, bitters	£11.00
Cherry Lime Gimlet	Absolut Vodka, Fresh lime, Luxardo maraschino liqueur	£10.00
Gin & Dubonnet	Gin, dubonnet, lemon	£9.00

Kimchilada	Orbit Nico lager, Kimchi juice, lime juice	£4.50
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Classic cocktails available on request.

All our measures are 25, 35 or 50ml.

Non-Alcoholic

Hibiscus sour	Hibiscus syrup, fresh lemon, aquafaba	£6.50
Mojito	Mint, lime, soda	£6.50

Beers: On draught

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

Cider (cans): Luke's Cider

Medium or Dry	£4.50
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Teas

English breakfast Peppermint Chai	£2.00
Green Lemon & Ginger	

Coffees

Latte	£3.50
Americano	£3.00
Flat white	£3.20
Cappucino	£3.50
Mocha	£3.50
Hot Chocolate	£3.75

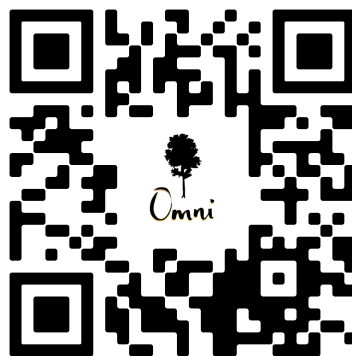
Drinking vinegar

Kombucha	£4.50
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Lucky Saint Lager (0.5%)

Homemade Lemonades	£3.50
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Lemon | Mint & Ginger | Hibiscus



Please scan the QR code to view our food menus.

