



November 2023

All in £40pp

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

Pickles/Ferments

Smoked Cerignola olives

Focaccia

Hummus, Lao gan ma, leak treacle

Carrots, furikake, tahini, carrot top oil, carrot peel crisps

Jerusalem artichoke tortellini, miso butter, sunflower seed puree

Grilled sprout tops, wasabi emulsion, toasted yeast flakes

'1000 Layer' potatoes, saffron aioli

Sliders, Delica katsu, yakisoba sauce, brioche

Shaved fennel, gin & basil, elderflower vinaigrette

Recommended this week with:

Sparkling: Czech Anna Pet Nat £59.00 / ***White:*** TKmetija Štekar, Belo £50.00 / ***Red:*** Stone Spring Shiraz £30.00

Afters	£6.50
Egremont russet apple crumble, calvados whipped cream	
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



Lunch menu

Available to sit-in or takeaway

Pickles / Ferments	£4.50
Smoked Cerignola olives	£4.50
Focaccia	£5.00

Sides	£8.50
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'1000 Layer' potatoes, marmite sweet and sour

Fennel, gin & basil, elderflower vinaigrette

Carrots, furikake, tahini, carrot top oil, carrot peel crisps

Sandwiches	£7.50
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Oyster mushroom shawarma, hummus, pickles, salad, flatbread wrap

(+ chilli sauce £0.20p)

Crispy aubergine, miso aioli, pickled cabbage, beef tomatoes

Kimchi toastie

All our bread is made fresh in house

Sandwich & sides combo	£14.50
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www.theomnicollective.com

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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/
GRAPE	WHITE	(125ml)	Carafe
<i>Passerina/Pecorino/ Trebiano</i>	Ciu Ciu, Marche, Italy <i>Gentle ripening of the grapes resulting in fresh apples, banana & a hint of vanilla.</i>	--	£26.00
<i>Chenin Blanc</i>	Testalonga Mielie, Swartland, South Africa <i>Ripe stone fruit flavours with a light acidity.</i>	£8.50	--
<i>Chardonnay/Glera/Sav/ Ribolla/Pinot Blanc</i>	Kmetija Štekar, Belo 2021, Slovenia <i>An unique blend of 5 grape varieties, creating a punchy & fresh energy reminiscent of sherbert.</i>	£11.50	£55.00
RED			
<i>Grenache/Syrah/ Carignon</i>	Les Galets Rouge, Vignerons d'Estezargues, Rhone, France (Can be served chilled.) <i>A fresh blend of three grape varieties, rich with flavours of berries, liquorice & spice.</i>	£6.00	--
<i>Pinot Noir/Frankovka/Zweigelt</i>	Solar Red, Petr Korab, South Maravia, Czech Republic (served chilled) <i>This co-fermentation produces a fresh & juicy light red.</i>	£12.00	£60.00
<i>Gamay/Pinot</i>	Materia, Claude Quenard & Fils, Savoie, France <i>A very interesting gamay/pinot blend, with 12 months aging in oak resulting in dusty red fruit flavours.</i>	£12.80	£64.00
ROSE			
<i>Grenache/Syrah</i>	Le Petit Mod'Amour Rose, Cotes Catalanes, France Peppery & spicy with subtle raspberry undertones. <i>Naturally lightly sparkling, rich & fruity.</i>	£9.00	£48.00
<i>Grenache/Syrah</i>	Antxiola Rosado, Txakoli, Spain <i>Naturally lightly sparkling, rich & fruity.</i>	£8.75	£45.00
SKIN CONTACT			
<i>Kingston Black</i>	Little Pomona, Hard Rain, Hot Pink Cider, Suffolk, England <i>A sparkling juice bomb with grapefruit & citrus fruit flavours.</i>	£5.75	£26.00
<i>Macabeo</i>	Parajes Del Valle, Macabeo Macaracion, Manchuela, Spain <i>Fresh, candied & savoury with a slight smooth nuttiness.</i>	£7.50	£42.00
SPARKLING PET NATS			
<i>Pinot Blanc / Chardonnay / Gruner / Neuburger</i>	Petr Korab, It's Alive 2021, South Moravia, Czech Republic <i>A four grape blend, continuously sparkling, juicy Pet Nat.</i>	£11.50	£55.00
<i>Riesling / Sauvignon</i>	Anna, Pet Nat, Krasna Hora, Moravia, Czech Republic <i>Exotic on the nose with a fresh & fleshy palate from three weeks spent on skins.</i>	£11.00	£59.00
<i>PinotNoir/Rondo/Phoenix/ Seyval</i>	Tillingham PN22 Rose Pet Nat, Sussex, England <i>Candied pink, flowery & herbal yet delightfully savoury.</i>	--	£65.00
DESSERT WINES & DIGESTIFS (75ml)			
<i>Muscat</i>	Douce Providence, Clos du Gravillas, Languedoc, France, Muscat	£5.75	--
<i>Apple Cider</i>	Utopia, Patience, Dessert Ice Cider, Czechia <i>Full, sweet & absolutely delicious.</i>	£8.50	--
	Housemade lemon & chilli-cello	£4.50	--

House Cocktails

Burnt Bay Leaf Martini	
Bay leaf infused cocchi Americano vermouth, vodka or gin base	£10.50
Cherry Mahleb Manhattan	£11.00
Bulleit bourbon, cocchi bianco vermouth, mahleb sherbet	
Plum Old Fashioned	£10.50
Wild Turkey, plum sugar syrup, bitters	
Apple Cider Margharita	£10.00
Cider, tequila, lime juice	
Kimchilada	£5.50
Peckham Helles Lager, Kimchi juice, lime juice	

Classic cocktails available on request.

All our measures are 25, 35 or 50ml.

Non-Alcoholic

Hibiscus margharita	£6.50
Hibiscus sugar syrup, lime, hibiscus salt	
Lemon Iced Tea	£6.50
Earl grey, infused lemon, sugar syrup	
Lucky Saint Lager (0.5%)	£4.50

Beers: On draught

Brick Brewery Peckham Helles	£5.75
Brick Brewery Peckham Session IPA	£5.75

Cider (cans): Luke's Cider

Infernal Serpent (dry)	£4.50
Original Sin (medium)	

Teas

English breakfast Fresh mint Chai Green Lemon & Ginger	£2.00
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Coffees

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

Drinking vinegar

Homemade Lemonades	£4.50
	£3.50



Please scan the QR code to view our food menus.

