

white wine

	glass	carafe	bottle
vinho verde, ‘baretté’, ab valley, portugal <i>sust</i> floral and aromatic with a delicious zesty finish. perfect with roast squash kiri hodi, oyster mushroom & hispi shawarma.	9.4	26	37
trebbiano, ‘senso’, emilia romagna, italy <i>sust</i> soft scented pear and citrus aromas. easy drinking and great with cauliflower tostadas and pear & chicory waldorf salad.	7.9	22.5	31
chenin blanc, rukwind, western cape, south africa <i>sust</i> dry and appealing with fresh green apple flavours. perfect aperitif, versatile and great with nibbles.	8.7	23.7	35
chardonnay, impressionist ‘the wattle’, australia <i>sust</i> rounded and buttery with a lovely vanilla citrus palate. pairs well with sweet potato beetroot tortelloni.	8.9	24	36
sauvignon blanc, havelock, marlborough, new zealand <i>sust</i> intense gooseberry and tropical fruits, balanced by a refreshing zesty acidity. complements strong flavours like roast squash kiri hodi.	10.8	29.2	42

pink & orange wine

	glass	carafe	bottle
côtes de provence rosé ‘l’heure d’or’, les vigneron de gonfaron, france <i>sust</i> elegant rose petal pink with dry lingering redcurrant fruit flavours. great with pear & chicory waldorf salad and delica pumpkin hummus.	11.4	29.5	43
orange verdejo skin contact, parra jiménez, la mancha, spain <i>bio, org, sust</i> concentrated grapefruit and cider apple aromas. goes well with earthy flavours like the oyster mushroom & hispi shawarma.	11.4	29.5	43

red wine

	glass	carafe	bottle
bonfaro tinto, dfjinhos, lisboa, portugal <i>sust</i> generous forest fruits and ripe cassis character. light to medium palate and great with the sausages.	8.7	23.9	35.5
merlot, ojo rojo, colchagua, chile <i>bcorp, cm, sust</i> rich blackcurrant and plum with good depth of fruit. great with beetroot tortelloni.	9.4	26	37
sangiovese, allegri, emilia romagna, italy <i>sust</i> moreish dark cherry fruits and supple juicy palate. goes well with gochujang tofu.	7.9	22.5	31
malbec, ‘highest point’, proemio, mendoza, argentina <i>sust</i> attractive blackberry and spicy plum flavours. perfect with the sausages and oyster mushroom & hispi shawarma.	10	28.5	40
rioja tempranillo, bodegas tarón, rioja alta, spain <i>co, sust</i> ripe plum and scented cinnamon aromas with supple tannins. great with beetroot tikki burger.	12	30.9	45

fizz

	glass	bottle
noughty 0% blanc de blancs, thompson & scott, germany <i>de-alcoholised wine, org, sust</i> elegant with crisp ripe apple scents. a great alcohol-free alternative and perfect with nibbles.	7.4	37
prosecco spumante extra dry, portenova, italy <i>sust</i> apple and pear flavours combine with a persistent gentle mousse. a great aperitif and perfect with nibbles.	8.4	40
crémant de bourgogne ‘blanc de blanc’ brut, domaine deux roches, france <i>sust</i> dry, lemon-scented with creamy vanilla and brioche aromas. elegant and lingering, a classy aperitif and good with nibbles.	12	63

cocktails

lime yuzu spritz	11
sapling vodka, lime coriander shrub, yuzu tonic	
lychee rose martini	12
jaisalmer gin, lychee, rose, citrus	
jalapeño cucumber margarita	12.5
jalapeño-infused el tequilaño blanco, cointreau, cucumber liqueur, citrus	
pineapple aperol daiquiri	11
dropworks clear drop white rum, aperol, pineapple	
mezcal sbagliato	12
banhez mezcal, carpano bitters, prosecco	
dark chocolate old fashioned	12
four roses bourbon, dark chocolate liqueur, maple, bitters	
pink citrus spritz 0%	10
everleaf marine, artisan pink citrus tonic, grapefruit	
lychee jasmine martini 0%	10
pentire adrift, lychee, citrus, jasmine infusion	

small glass, big taste

a mini cocktail experience that's just the right size

jalapeño cucumber margarita	5
dark chocolate old fashioned	5

cold foam lattes

served over ice and topped with a fluffy oatly cold foam

mango matcha	6
smoked olive oil coffee	6

beers

mildreds x unbarred pale ale	6.5
330ml 4.5%	
mildreds x harbour singlefin lager	6.5
330ml 4%	
lucky saint unfiltered lager	6.5
330ml 0.5%	
sandford devon red cider	6.5
330ml 4.5%	

soft drinks

cold brew tea infusions	5.5
chamomile & basil	
wild rooibos & lemon	
rose chai with sprout	
fresh juices	6.5
carrot, apple, ginger	
pineapple, apple, ginger, turmeric	
celery, cucumber, apple	
dalston peach 330ml	4
pimento ginger beer 250ml	5

hot drinks

americano / espresso	3.1
flat white / latte / cappuccino	3.6
speciality lattes	5.5
matcha / chai	
loose leaf teas by rare tea co.	3.6
speedy breakfast / rare earl grey / jasmine silver tip / wild rooibos / whole chamomile flowers / malawi green	
fresh mint tea	3
fresh lemon & ginger tea	3
hot chocolate	4
colombia, single origin, 55%	



drinks

we work closely with a variety of independent roasters, distillers, and merchants to source our drinks

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