white wine

	glass	carafe	bottle
vinho verde, 'barette', ab valley, portugal | *sust* 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 | *sust* 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 | *sust* 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 | *sust* 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 | *sust* 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 vignerons de gonfaron, france | *sust* 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 | *bio, org, sust* concentrated grapefruit and cider apple aromas. goes well with earthy flavours like the oyster mushroom & hispi shawarma.	11.4	29.5	43

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bio: biodynamic | co: co-operative farming | cm: carbon minus | org: organic | sust: sustainable

all our food and drink is plant-based. please tell us about any allergies. our kitchens have no nut-free or gluten-free areas, so traces may be present. a discretionary 12.5% service charge supports our staff.

red wine

	glass	carafe	bottle
bonfaro tinto, dfj vinhos, lisboa, portugal | *sust* 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 | *bcorp, cm, sust* rich blackcurrant and plum with good depth of fruit. great with beetroot tortelloni.	9.4	26	37
sangiovese, allegri, emilia romagna, italy | *sust* moreish dark cherry fruits and supple juicy palate. goes well with gochujang tofu.	7.9	22.5	31
malbec, 'highest point', proemio, mendoza, argentina | *sust* 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 | *co, sust* 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 | *de-alcoholised wine, org, sust* elegant with crisp ripe apple scents. a great alcohol-free alternative and perfect with nibbles.	7.4	37
prosecco spumante extra dry, portenova, italy | *sust* 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 | *sust* dry, lemon-scented with creamy vanilla and brioche aromas. elegant and lingering, a classy aperitif and good with nibbles.	12	63
weyborne estate, 'oriana golden spur' brut, west sussex, england | *sust* fine and elegant, with generous orchard and stone fruit. perfect with nibbles on arrival.		95

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 tequileño 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 sproud

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

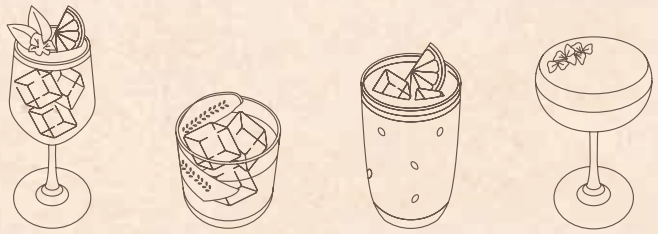
speciality lattes 5.5
matcha / chai

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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