

BAR MENU



NOCELLARA OLIVES (V) 5

FOCACCIA, WHIPPED BUTTER (V) 4

SMOKED ALMONDS (V) 5

**CHARRED BROCCOLI, WHIPPED YUZU FETA,
WALNUTS (V)** 6.50

**BURRATA, BUCKWHEAT, HERB OIL,
RYE CRACKER (V)** 12

SARDINES, CHARRED GARLIC SOURDOUGH 12.50

**CURED MEAT SELECTION, SMOKEY PICKLES,
CHARRED SOURDOUGH, EXTRA VIRGIN OLIVE OIL** 23

WINE

WHITE

Chin Chin, Arinta Blend **7 / 28**
— Vinho Verde, 2023, 11.5% — *Fresh and clean, notes of nectarine, pear, and salinity*

Turckheim Reserve, Pinot Blanc **35**
— Alsace, 2022, 13% — *Ripe citrus, aromatic stone fruits*

Pra Soave DOC, Garganega **41**
— Veneto, 2023, 12% — *Crisp peach, pear, and elegant honeysuckle*

RED

Montresor Urban Park Appassimento, Corvina Blend **9 / 35**
— Veneto, 2019, 14% — *Bright berry, black cherry, supple tannins*

Juan Gil Comoloco, Monastrell **33**
— Jumilla, 2023, 14.5% — *Bright blackberry, rich and round, subtle rosemary finish*

Smalltown Vineyards The Songlines, Grenache **40**
— Barossa Valley, 2019, 14.5% — *Juicy cranberries, pomegranate, hints of star anise and black pepper*

SPARKLING

Palladiano Spumante, Durello **8 / 32**
— Veneto, 2024, 11% — *Prosecco Style, Crisp and zesty*

Henners, Brut **70**
— East Sussex, 2023, 12% — *Toasted brioche, green apple, balanced acidity*

COCKTAILS

Mimosa **9**

Bloody Mary **12**

Fermented Strawberry G&T **12**

NON-ALCOHOLIC

Seedlip Garden & Tonic **6**

Lucky Saint 0% (330ml Bottle) **6.40**