



# BEVERAGES

## White Wine

	175	500	75cl
<b>Frentano, organic</b> Trebiano d'Abruzzo, Italy, 2018	6	15	23
<b>Sel et Sable</b> Picpoul de Pinet AOP, France, 2018			25
<b>Gran Cerdo</b> Rioja Alta, Biodynamic, Spain, 2018			27
<b>Rabl Gruner Veltliner</b> Loss, Langenlois, Austria, 2017	7.5	20	30
<b>Les Trois Domaines</b> Sauvignon Blanc, Marocco, 2018	8	23	33
<b>Gavi ORO</b> Le Marne, Biodynamic, Italy, 2016			38
<b>Viognier</b> Viento Aliseo, Biodynamic, Spain, 2019	7	18	28

## Rose Wine

<b>Volubilia Rose</b> Domaine de la Zouina, Morroco, 2018	6,5	16	26
<b>Bardolino Chiaretto</b> Sommacampagna, Italy, 2020 Bio	7,5	18	29

## Sparkling

	125	75cl
<b>Prosecco Era</b> Italy, NV organic	7	32
<b>Champagne Vauban Frere</b> Brut N.V. France		64

## Red Wine

	175	500	75cl
<b>Les Petits Clement Merlot, natural</b> Côtes du Tarn, France, 2018	7	17	26
<b>Nero D'avola Sicilia DOC</b> Organic, Contrade Belluga, Italy, 2018	6	15	24
<b>Paparuda Pinot Noir</b> Recas, Timis, Romania, 2019	7.5	20	29
<b>Les Celliers de Marknes</b> Grenache, Marocco, 2018	9	25	34
<b>Cabernet Sauvignon</b> Viento Aliseo, Spain, 2017	9	24	33
<b>Les Hautsdu Terval</b> Terrasses du Larzac, France, 2018			38
<b>Quinta da Vegia</b> Vinho Tinto, Portugal, 2017	10	30	38
<b>Barbera D'asti Superiore DCG</b> Neirano, Mombaruzzo, Italy, 2018			40

## Cocktails

<b>Amber Road</b> Bulleit bourbon, Velvet falernum, angostura	10
<b>Peruvian Petal</b> Pisco, rose syrup, aquafaba, lemon	9,5
<b>Orange G &amp; T</b> Tanqueray, orange, thyme syrup, peychaud	9
<b>San Remo Martini</b> Eristoff vodka, Frangelico, Amaretto, espresso	10
<b>Figmary</b> Tanqueray, figue liquer, rosemary syrup, prosecco	9

## Mocktails

<b>Mellow Spice</b> Fresh orange, pineapple, ginger, cinnamon syrup	6
<b>Pink &amp; Leafy</b> Cranberry, almond, fresh mint, rosewater	6

## Gin & Tonic

<b>Sipsmith</b> Mixed berries & tonic water	10
<b>Gin Mare</b> Rosemary, Olives & Mediterranean tonic	11
<b>Hendricks</b> Cucumber & tonic water	11
<b>Bathtub</b> Orange peel & Slimline tonic	12
<b>Chase Pink Gin</b> Grapefruit wedge & Slimline tonic	12
<b>Monkey 47</b> Fresh mint & Mediterranean tonic	13

## Beers

<b>Efes 500ml</b> Pilsener, Turkey	4,9
<b>Work IPA 330ml</b> India Pale Ale, Forest Road Brewery, Hackney	4,9
<b>Posh Lager 330ml</b> Lager, Forest Road Brewery, Hackney	4,9

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.

A discretionary service charge of 12.5% will be added to your bill.

Dinner from  
17:00 – 22:30