



“We are more curious about the meaning of dreams than about things we see when awake”
~ Diogenes

Apéritifs

“Sherry” Telti-Kuruk/ Aligoté, Shabo, Odessa - Ukraine (50ml or 100ml)	6	12
Forto Tónico Fortified amphora aged Moscatel served with Folkington's Tonic Water		8
Blended Spritz Blended grape macerated gins, topped up with Sparkling Pet Nat		12
Battersea Dry Gin & Tonic Red Skinned Battersea Dry Gin, London - UK		9
Hazy White Skins Gin & Tonic Sweet White Grape Skin Must, London - UK		9

Sparkling

	125ml	375ml	750ml
	Glass	Carafe	Bottle
Punk Pet-Nat Solaris, Vinné Sklepy Kutna Hora, Kutna Hora - Czech Republic			36
Crémant 90.10 Pinot Noir/ Chardonnay, Famille Descombe, Burgundy - France	13	34	62
Candover NV Brut Chard. /P. Noir/ P. Meunier, Candover Brook, Hampshire - England			78
Ego Ancestral Cencibel, La Bodega de las Estrellas, Valdepeñas - Spain			41
Brut Rose 2020 Pinot Noir/ Pinot Meunier, Lightfoot & Wolfville, Nova Scotia - Canada			68
NV Paleokerisio Debina/Vlachiko, Domaine Glinavos, Epirus- Greece, [500ml bottle]	9		31

Rosé

Côtes-du-Rhone Rosé Cinsault/ Syrah/ Grenache/ Rolle, Xavier Vignon, CDR - France	8.5	22	40
Svatovavřinecké Rosé St Laurent, Vinné Sklepy, Kutna Hora - Czech Republic	7	18	34

Orange

Moscato Moscato, Morasinsi, Puglia - Italy	7.5	19	34
Koshu Gris de Gris Koshu, Château Mercian, Fuefuki District - Japan	13	34	62
Vin Orange VDF Rolle/ Viognier, Xavier Vignon, Côtes-du-Rhone - France	8.5	22	40
Miss Chardo Chardonnay, Famille Descombe, Beaujolais - France	12	31	56
El Pescador Roussanne/ Bourboulenc, Hollow Wines, California - USA	12	31	56
El Elefante Pisador Gewurtztraminer, Bodega Pablo Fallabrino, Atlantida - Uruguay	11	30	54
Mtsvane '24 Rachuli Mtsvane, Naberauli, Racha - Georgia	15	40	71
2020 Estate Orange Vidal, Southbrook, Niagara - Canada	14	35	66

ALL WINES ARE AVAILABLE TO TAKE AWAY AT SHOP PRICING
Prices include VAT. A discretionary 13.5% service charge will be added to your bill
Please do inform your sommelier of any allergies we should be aware of.



	125ml	375ml	750ml
	Glass	Carafe	Bottle
White			
Harvest 3 Field Blend, Diogenes the Dog, Puglia - Italy	6	15	28
Hello World Viognier, Finca La Estacada, Tarancón - Spain	7	18	33
Leo Carrillo Gewürztraminer/ Raspberry, Hollow Wines, California - USA	10	25	46
Dove White Italian Riesling/ Ugni Blanc, Xige Estates, Helan Mountains - China	9	23	42
Tsolikouri '23 Tsolikouri, Naberauli, Lechkhumi - Georgia	14	37	66
No lemon, No Melon Merlot, Chateau Picoron, Bordeaux - France	10	25	46
Churchside Chardonnay, Closson Chase, Ontario - Canada	17	43	78

Red

Monk Domink St Laurent/ Pinot Gris/ Gewtz, Vinné Sklepy, Kutna Hora - Czech Republic	10	26	46
Harvest 4 Montepulciano, Diogenes the Dog, Puglia - Italy	6	15	28
Desir Tempranillo/ Cab/ Syrah/ Cinsault, Château Oumsiyat, Bekaa Valley - Lebanon	6.5	17	30
El Matador Merlot, Hollow Wines, California - USA	11	30	54
Viginti Malbec, Finca La Estacada, Tarancón - Spain	7.5	19	35
2020 Triomphe Merlot, Southbrook, Niagara - Canada	15	39	69
Messina Malbec Malbec, Messina Hof, Texas - USA	14	37	66
Dionisos Amphora Cencibel, La Bodega de las Estrellas, Valdepeñas - Spain	12	31	55
Dove Red Cab. Sauvignon/ Merlot, Xige Estates, Helan Mountains - China	9	23	42
Barbare Estate GSM, Xavier Vignon, Eastern Thrace - Turkey	16	41	72

Sweet + After Dinner

	50ml	100ml	Bottle
Malamado Port Style Malbec, Zuccardi, Mendoza - Argentina (500ml Bottle)		8	38
Alcyone Tannat, Pablo Fallabrino, Atlantida - Uruguay (500ml Bottle)		9	41
Moscatel de Setubal Fortified amphora Moscatel, Sivipa, Setubal - Portugal (750ml)		6	36
Apple Ice Wine Orchard Blend, Utopia, South Moravia - Czech (375ml Bottle)	7.5	15	48
Sinope by lamplight Coffee, whisky and white port to sweeten and all served chilled			13
Fielden Whisky Regeneratively farmed English whisky		11	

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Charcuterie

Gazpacho	7
Chilled tomato soup served with croutons	
Sourdough baguette + Balsamic Dip	5
Pickles	4
House pickled cucumbers	
Hummus	7
Garlic hummus served with sourdough	
Cheeseboard	12
Four cheeses, accompanied by pane carasau, a floret of caulili & plum chutney	
Cured Meatboard	14
Koji Ham, Finocchiona and Mortadella served with pickles	
House Cured Duck Breast	7
A 30g salty and umami serving of our salt cured duck breast	
Charcuterie Platter	28
A mix platter of Cheeses, Cured Meats, and Hummus	

Rock Oysters

Served with a side of pickle juice and grated horseradish

Single 3.75

Half Dozen 22

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Small Plates

Black Bean Tempeh with Gooseberry Salsa	7
Rosary Goats Cheese Salad British goats cheese, watercress and rocket, topped with walnut and pickled strawberry	12
Boozy Rarebit Dip An indulgent cheesy dip laced with white wine and grilled chorizo, served with sourdough. Do ask for the chorizo to be removed for an equally tasty veggie option.	16
Potted Crayfish Served with Sourdough baguette	16
Salmon Gravalax Beetroot cured salmon served with dill and horseradish.	14
Grilled Spicy Chorizo Gluten free - natural Catalonian chorizo	7
Dirty Tats Spiced nduja & smoked cheddar grilled over baked new potatoes	9
Lamb Carpaccio Lamb neck, rolled in rosemary, garlic and cracked black pepper	13
Beef Bourguignon Our beef Bourguignon recipe involves lashings of red wine, served with sourdough baguette.	21
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Homemade Cannolo Chocolate / Pistachio	2
Whisky Chocolate Truffle Homemade regeneratively farmed whisky truffle. We use oat milk so these are vegan!	2.5

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Brunch

Served till 5pm

Plum Yoghurt or Granola Pot	6/7
Fontal Cheese Toastie Oozing mountain cheese and chutney sourdough toastie!	8
Italian Meat 'sub' Toastie Sourdough stuffed with fennel salami, mortadella, fontal cheese and tomatoes	8
Avocado and Sundried Tomato Toastie Served with Pickled Onions and lime juice.	8
Truffled eggs on toast / with cured salmon Scrambled eggs with lashings of summer black truffle, optional beetroot cured salmon	10 / 15
Catalan Breakfast with truffled eggs Spicy chorizo sausages, cheesy baked potatoes & scrambled black truffle eggs with sourdough	16
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Homemade Cannolo Chocolate / Pistachio	2
Croissant	2.8
Pastries	4
Whisky Chocolate Truffle	2.5
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Classic Coffees	2/4
Iced Coffee	4
Rare Tea Speedy B'fast / Earl Grey / Green Whole Leaf / Cornish Peppermint / English Chamomile	3.5
Spice Kitchen Hot Chocolate / Chai Chocolate	4
Matcha Latte	

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Soft Drinks

Still / Sparkling Water	2
Tonic	4
Organic Juice Apple / Seasonal Special	4
Grape Must Didier Goubet Organic Merlot or Semillon from Bordeaux	6.5
Sparkling Tea Dragonwell Chinese Green Leaf naturally fermented dry sparkling tea	6.5
Sparkling Slow Aged Drinking Vinegars Raspberry, Wild Thyme & Jalapeno / Cabernet Franc, Frankovka & Elderflower	6.5
Mixed Ferment Beer	
Organic Lager <small>Stroud Brewery</small>	6.5
Bunta <small>0.5% ABV, Bunta Beer</small>	6.5