



“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 Glass	375ml Carafe	750ml Bottle
Punk Pet-Nat Solaris, Vinné Sklepy Kutna Hora, Kutna Hora – Czech Republic			36
Crémant 90.10 Pinot Noir/ Chardonnay, Famille Descombe, Burgundy - France			62
Candover NV Brut Chard. /P. Noir/ P. Meunier, Candover Brook, Hampshire - England	17	44	78
Ego Ancestral Cencibel, La Bodega de las Estrellas, Valdepeñas– Spain	9	23	41
Brut Rose 2020 Pinot Noir/ Pinot Meunier, Lightfoot & Wolfville, Nova Scotia – Canada			68
Rose 2015 Pinot Noir, Ancre Hill, Monmouth - Wales			98

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
Furmint Skins Furmint, Zavec Brothers, Haloze - Slovenia	12	31	55
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
Dove White	Italian Riesling/ Ugni Blanc, Xige Estates, Helan Mountains - China	9	23	42
Overground	Albariño, Viña Progreso, Progreso - Uruguay	11	30	54
Leo Carrillo	Gewürztraminer/ Raspberry, Hollow Wines, California - USA	10	25	46
WE No.4	Golden Muscat/ Musann Blanc/ Mehone, Weightstone, Changhua County - Taiwan			63
Hello World	Viognier, Finca La Estacada, Tarancón - Spain	7	18	33
No lemon, No Melon	Merlot, Chateau Picoron, Bordeaux - France	9	23	43

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
Messina Malbec	Malbec, Messina Hof, Texas - USA	13	34	63
Dionisos Amphora	Cencibel, La Bodega de las Estrellas, Valdepeñas - Spain	12	31	55
Ebreo Rosso	Nebbiolo/ Dolcetto/ Barbera, Cascina Ebreo, Piemonte - Italy	14	36	65
Dove Red	Cab. Sauvignon/ Merlot, Xige Estates, Helan Mountains - China	9	23	42
Barbare Estate	GSM, Xavier Vignon, Eastern Thrace - Turkey	15	39	69

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	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

Sourdough baguette + Balsamic Dip	5
Pickles House pickled cucumbers	4
Hummus Garlic hummus served with sourdough	7
Cheeseboard Four cheeses, accompanied by pane carasau, a floret of caulili & plum chutney	12
Cured Meatboard Koji Ham, Finocchiona and Mortadella served with pickles	14
House Cured Duck Breast A 30g salty and umami serving of our salt cured duck breast	7
Oyster Mushroom & White Wine Rilette Housemade rilette served with sourdough and pickles	16
Charcuterie Platter A mix platter of Cheeses, Cured Meats, and Hummus	28

Rock Oysters Served with a side of pickle juice and grated horseradish	
<i>Single</i>	3.75
<i>Half Dozen</i>	22

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Small Plates

Root Veg Salad	8
Roasted swede, turnip and beetroot with an orange dressing, kale and fennel salad	
Black Bean Tempeh Carpaccio	7
Drizzled with a herb dressing and yoghurt	
Grilled FonDon't	12
Melted fontal mountain cheese served with roast potatoes and pickles	
Salmon Gravalax	14
Beetroot cured salmon served with dill and horseradish.	
Grilled Spicy Chorizo	7
Gluten free – natural Catalonian chorizo	
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Dirty Tats	9
Spiced nduja & smoked cheddar grilled over baked new potatoes	
Boozy Rarebit Dip	16
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.	
Beef Bourguignon	21
Our beef Bourguignon recipe involves lashings of red wine, served with sourdough baguette.	
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Homemade Cannolo	2
Chocolate / Pistachio	
Whisky Chocolate Truffle	2.5
Homemade regeneratively farmed whisky truffle. We use oat milk so these are vegan!	

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Brunch

Served till 5pm

House Cultured Plum Yoghurt or Granola Pot	6/7
Fontal Cheese Toastie Oozing mountain cheese and chutney sourdough toastie!	6.5
Italian Meat 'sub' Toastie Sourdough stuffed with fennel salami, mortadella, fontal cheese and tomatoes	7
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	4

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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