



"Of what use is a philosopher who doesn't hurt anybody's feelings?" ~ Diogenes

Café

Still / Sparkling Water	1
Tonic	3.5
Organic Juice Apple / Hibiscus	3
Kombucha Ginseng Boost	3.8
Espresso	2
Coffee	2.5
Iced Coffee	3.5
Mocha	3.5
Matcha Chilli & Kale spiced matcha	3.5
Rare Tea Speedy B'fast / Earl Grey / Green Whole Leaf / Cornish Peppermint / English Chamomile	2.5
Hot Coco Chocolatier Plain Homemade Choc / Coconut / Gin & Tonic	3
Espresso Corretto Double espresso sided with brandy	9

Sweets

Homemade Cannolo Chocolate / Pistachio	1.6
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Prices include VAT. A discretionary 12.5% service charge will be added to your bill
Please do inform your sommelier of any allergies we should be aware of.



Spring Menu

Bread + Oil	3.5
Burrata	6
Topped with homemade red pesto	
Boozy Cheeseboard	9
Five alcohol soaked cheeses, served on pane carasau and accompanied with Cauli-lilli	
Cured Meats servings of 20g/50g	
Big tails & end bits	- / 4
White wine and Juniper Salami	3 / 6
Houghton Pork Loin with Rosemary	4 / 8
Belgian "Secreto 07" Ribeye	4.5/9
House-made Pickles & Ferments	
East Street Pickles	3
Cauli-lilli	3
Spicy Kimchi	3.5
Simple Rocket Salad	4.5
Pugliese olive oil & silver medal balsamic dressing	
Hummus & Artichoke Dip	6.5
Homemade garlic hummus and artichoke heart & sundried tomato dip served with sourdough	
Anchovies	7.5
Vinegared anchovy fillets with crumbled blue cheese, and pane carasau flakes	
Rillette of the Week	8
Rich organic beef rillette spread on sourdough and mixed pickles	
Devils Mortar on Focaccia	7
London made spicy Nduja style sausage served with red pesto & wildflower honey on focaccia	

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

Apéritifs

Porto Tónico	Khron Lagrina white port & 1724 Tonic Water	8
Twisted Spritz	Grape macerated gin, topped with Sparkling Pet Nat	10
GrapeskGin & Tonic	Chardonnay/ Pinot Noir, That Boutiquey Gin, London – UK	9

Sparkling

Glass 375ml Bottle

Pet-Nat	Riesling, Tsarev Brod, Danube Plain – Bulgaria	7	19	34
Sparkling Red	Rondo/ P. Noir/ Regent, Halfpenny Green, Wolverhampton – UK	10	25	50
Cremant de Bourgogne	Pinot Noir, Domaine de Deliance, Givry - France			50
Rose 2013	Pinot Noir, Ancre Hill, Monmouth - Wales			72

Rosé

Pink Side of Rubin	Rubin, Georgiev + Mikov, Thracian Valley - Bulgaria	9	23	44
Lola Rose Retsina	Mandilaria/ Savatiano/ Cabernet, Aoton Winery, Mesogeia - Greece			44
Le Rose	Xinomavro (Saignee Method), Ktima Ligas, Pella – Greece	11	28	55

Orange

Moscato	Moscato, Morasinsi, Puglia – Italy	6.5	18	32
Koshu Gris de Gris	Koshu, Château Mercian, Fuefuki District – Japan	9	22	41
Charlie	Riesling (Pfalz – Germany), Renegade Winery, London – (E2)	10	25	50
Orange	Keratsuda, Libera Estate, Thracian Valley- Bulgaria	8	20	38
Resch	Welschriesling, Vinarstvi Vykoukal, Moravia - Czech Republic	13	34	63

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White

No.3 Sauvignon Blanc/ Colombard, UBY, Côtes de Gascogne - France	5.5	12	24
Bianco Manzoni Bianco/ Chardonnay, Morasinsi, Puglia – Italy	6.5	18	32
Hibernal '18 Hibernal, Winnica Turnau, Baniewice - Poland	9	23	43
Charosa Selection Chenin Blanc, Charosa Winery, Maharastra - India	8	20	39
Oakenshield Furmint/ Harslevelu, Vdovjak, Tokaj – Slovakia	10	25	50
South Clos Chardonnay, Closson Chase, Ontario – Canada	11	28	55

Red

Bens Reserve Boretice Pinot Noir, Stapleton & Springer, Moravia – Czech	11	28	55
Gomotartzi Gamza, Bononia Estate, Danube Plain – Bulgaria	6.5	18	32
Skyline of Gobi Marselan/ Cabernet Sauvignon, Tinsai Vinyards, Xinjang – China	9	23	43
Vale das Eguas Alicante B./ Touriga/ Syrah, Herdade do Cebolal, Setubal - Portugal	5.5	12	24
Cent Visages Côt, Jean François Mérieau, Touraine – France	8	20	39
El Gaucho Tannat Tannat, Don Guerino, Rio Grande so Sul – Brazil	7	19	34
Messina Malbec Malbec, Messina Hof, Texas	13	34	63

Sweet + After Dinner

	50ml	100ml	Bottle
Malamado Port Style Malbec, Zuccardi, Mendoza – Argentina		8	50
Tardio Late Harvest Malbec, Laborum, Salta – Argentina (500ml Bottle)		8	36
Khron Lagrima White Port- Codega/ Verdelho/ Rabigato, Khron, Porto - Portugal		8	48
Szlachetny Zbior Solaris, Winnica Turnau, Baniewice – Poland (Half Bottle)	6	12	34
Apple Ice Wine Orchard Blend, Utopia, South Moravia –Czech (Half Bottle)	7	14	40
Soberano 12 Gran Reserve Brandy, Airen, Jerez – Spain		8	
Sinope by lamplight Coffee, brandy and white port to sweeten and all served chilled			11