



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

“Sherry” Telti-Kuruk/ Aligoté, Shabo, Odessa – Ukraine (50ml or 100ml)	6	12
Forto Tónico Fortified amphora aged Moscatel served with Folkington's Tonic Water		10
Blended Spritz Blended grape macerated gins, topped up with Sparkling Pet Nat		12
Battersea Dry Gin & Tonic Red Skinned Battersea Dry Gin, London – UK		11.5
Hazy White Skins Gin & Tonic Sweet White Grape Skin Must, London – UK		11.5

125ml 375ml 750ml

Sparkling

Glass Carafe Bottle

Punk Pet-Nat Solaris, Vinné Sklepy Kutna Hora, Kutna Hora – Czech Republic			41
Crémant 90.10 Pinot Noir/ Chardonnay, Famille Descombe, Burgundy - France	13	32	61
Candover NV Brut Chard. /P. Noir/ P. Meunier, Candover Brook, Hampshire - England			78
Ego Ancestral Cencibel, La Bodega de las Estrellas, Valdepeñas– Spain	11	28	53
Brut Rose 2020 Pinot Noir/ Pinot Meunier, Lightfoot & Wolfville, Nova Scotia – Canada			68
NV Paleokerisio Debina/Vlachiko, Domaine Glinavos, Epirus- Greece, [500ml bottle]			31

Rosé

Côtes-du-Rhone Rosé Cinsault/ Syrah/ Grenache/ Rolle, Xavier Vignon, CDR - France			41
Svatovavřínecké Rosé St Laurent, Vinné Sklepy, Kutna Hora – Czech Republic	8.5	22	41
B Leaf Rosé Areni Noir, Noah of Areni, Vayots Dzor – Armenia	10	25	46

Orange

Moscato Moscato, Morasinsi, Puglia – Italy	8.5	22	44
Koshu Gris de Gris Koshu, Château Mercian, Fuefuki District – Japan	13	34	62
Vin Orange VDF Rolle/ Viognier, Xavier Vignon, Côtes-du-Rhone - France	10	26	48
Miss Chardo Chardonnay, Famille Descombe, Beaujolais - France	12	31	58
Maddy '25 Madeleine Angevine, Danebury Vineyards x Diogenes, Hampshire - UK	13	32	61
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.



White

	125ml	375ml	750ml
	Glass	Carafe	Bottle
Harvest 3 Field Blend, Diogenes the Dog, Puglia – Italy	6.5	16	30
Hello World Viognier, Finca La Estacada, Tarancón - Spain	7.5	19	35
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, Lechkhumí – Georgia	14	37	66
Churchside Chardonnay, Closson Chase, Ontario – Canada	17	43	78

Red

Nosey Crow Zweigelt, Artisan Winery, Neusiedlersee – Austria	11	29	53
Monk Dominik St Laurent/ Pinot Gris/ Gewtz, Vinné Sklepy, Kutna Hora – Czech Republic	10	26	46
Ctx Champenois Rouge '23 Pinot Noir, Sadi Malot, Champagne – France			140
Harvest 4 Montepulciano, Diogenes the Dog, Puglia – Italy	6.5	16	30
Arkuri Areni Noir, Noah of Areni, Vayots Dzor – Armenia	13	33	60
El Matador Merlot, Hollow Wines, California - USA	11	29	53
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	16	41	78
Dionisos Amphora Cencibel, La Bodega de las Estrellas, Valdepeñas– Spain	13	33	63
Sea Star Priorat Garnacha, Scala Dei, Priorat (6mths under Balearic Sea) - Spain			248
Dove Red Cab. Sauvignon/ Merlot, Xige Estates, Helan Mountains – China	9	23	42
Barbare Estate GSM, Xavier Vignon, Eastern Thrace – Turkey	15	40	71

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	12		

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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
Home grown Koji Pork, Mortadella and, Finocchiona 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

<i>Single</i>	3.75
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<i>Half Dozen</i>	22
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Small Plates

Black Bean Tempeh with Gala Apple Salsa	7
Roast Cauliflower Salad	12
Served with cranberries, walnuts, Blue Murder cheese and a Pomegranate Dressing	
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.	
Potted Crayfish	16
Served with Sourdough baguette	
Salmon Gravalax	14
Beetroot cured salmon served with dill and horseradish.	
Grilled Spicy Chorizo	7
Gluten free – natural Catalanian chorizo	
Dirty Tats	9
Spiced nduja & smoked cheddar grilled over baked new potatoes	
Lamb Carpaccio	13
Lamb neck, rolled in rosemary, garlic and cracked black pepper	
Cassoulet with Toulouse Sausage, and pork belly	23
Our rich, Southern French-inspired slow cooked bean stew	
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

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

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Soft Drinks

Still / Sparkling Water	2
Tonic	6
Cold Press Juice	6
Orange / Seasonal	
Grape Must	6.5
Didier Goubet Organic Merlot or Semillon from Bordeaux	
Sparkling Tea	6.5
Dragonwell Chinese Green Leaf naturally fermented dry sparkling tea	
Sparkling Slow Aged Drinking Vinegars	6.5
Raspberry, Wild Thyme & Jalapeno / Cabernet Franc, Frankovka & Elderflower	
Mixed Ferment Beer	
Organic Lager Stroud Brewery	6.5
Bunta 0.5% ABV, Bunta Beer	6.5