
Odysea flat bread & za'atar (vg - G,Se)	£3.50
Fried chickpea panisse, fermented chilli sauce & parmesan (vg* - D*)	£2.00 ea
Beetroot 'taco', orange, pecan butter & chervil (vg* - D*) <i>try these with Simpsons Sparkling Rosé</i>	£3.50 ea
Focaccia bruschetta, creamed cime di rapa, chilli & lemon (vg* - G,D*) <i>try with Terlano Chardonnay</i>	£4.50
Red carrot hummus, pumpkin seeds, red amaranth & crispbread (vg - G) <i>try with Novas Riesling</i>	£6.00
Fried chicken wings, sumac, chermoula, garlic yogurt & pomegranate (G,D) <i>try with Johanneshof Zweigelt</i>	£7.00
Beetroot cured salmon, pickled cucumbers, horseradish & tarragon (F,Mu) <i>try with Bricka Verdese</i>	£8.00
Burrata, crispy brussel sprouts, pickled red onions, thyme & breadcrumbs (D,Mu,G) <i>try with Novas Riesling</i>	£8.00
Lasagna bianca, Delica pumpkin, confit tomatoes, tardivo & walnuts (vg* - G,D*,E*,N) <i>try with Vino de Montana Grenache</i>	£14.50
Squid ink risotto, grilled cuttlefish, fennel & preserved lemon aioli (Cr,F) <i>try with Terlano Chardonnay</i>	£16.00
Glazed beef cheek bourguignon, girolles, pickled red cabbage, dauphinoise potatoes (D,Mu) <i>try with Kaiken Disobedience</i>	£18.00
Sides	all £4.00
Green salad & mustard vinaigrette (vg - Mu) French fries & rosemary salt (vg) Creamed cime di rapa (D)	
A little chocolate pot, caramelised clementine (E,D) <i>try with Peller Icewine</i>	£5.00
Sticky toffee pudding, vanilla cream (E,G,D) <i>try with Ca ed Balos Moscato</i>	£6.50

vg = vegan *indicates alternative available

Allergen key: Celery | Gluten | Crustaceans | Eggs | Fish | Lupin | Dairy
Mustard | Nuts | Peanuts | Sesame | Soya | SO (Sulphur Dioxide)

*Klose & Soan use Natoora, The Creaky Shed, Drings of Greenwich,
Elis & Jones, Odysea, & Ice Cream Union to source their wonderful produce.*

*Allergens are prepared in this kitchen, please let us know before ordering if you have any dietary requirements.
Menu correct at publishing, subject to change and availability.*