



## snacks.

tomato aleppo popcorn (v - D) <i>try with Gosnells Hibiscus Mead</i>	£3.00
grilled flatbread, whipped gochujang butter (v - G,D,S) <i>try with A Levasseur Champagne</i>	£5.00
white bean zhoug dip with crudités <i>try with Nachschlag 'Bright Side of Life' Schereube blend</i>	£7.00

## small plates.

tater tots with za'atar & harissa aioli (vg - Se) <i>try with Dunleavy English Rose</i>	£6.00 add parmesan (D) + £1.00
shawarma carrots, tahini, pickled raisins & herbs (vg - Se) <i>try with Karadi-Berger Furmint</i>	£7.00
charred leeks, whipped feta & dukka (v - G,D,N,Se) <i>try with Nachschlag 'Bright Sides of Life' Schereube blend</i>	£7.00
fried shroom tenders & kimchi labneh (v - G,E,D,Se) <i>try with Principe Pallavicini 'Rubillo' Cesanese</i>	£8.00

## large plates.

chipotle honey fried chicken parmo & zingy fennel slaw (G,E,D) <i>try with Fitapreta Wines 'Touriga Vai Nua'</i>	£12.00
roasted cauliflower steak, walnut fesenjan & wild garlic salsa verde (v -D, N) <i>try with Caparzo Sangiovese</i>	£12.00

## dessert.

chocolate ganache, cherries & hazelnuts (v - D,N) <i>try with Domaine Castera 'Caubeight' Petit Manseng</i>	£7.00
--	-------

**key.** v - vegetarian | vg - vegan | vgo - vegan option available (please ask)  
celery | gluten | crustaceans | fish | molluscs | eggs | lupin | dairy | mustard | nuts | peanuts | sesame | soya | so (sulphites)

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

We will add a discretionary 12.5% service charge to your bill, which 100% is shared between by the team.

unwinedbars.co.uk | @unwinedintooting | @freerangejane