

DINNER - June 21st



seasonal pickles	3
half cut spiced nuts	3
perello olives	4.5
bread & smoked butter	4
catabrian anchovies with carosello & kumquat	7.5
basque saucisson	7.5
pork & ox tongue skewer with plum relish	9
tempura bobby beans	9
cheese & potato flatbread	12
bbq celeriac with comte custard	15
black pepper crab rice	22
roast trout with red peppers	24
piri-piri chicken with green goddess	32
sirloin steak with red chilli sauce choron	42
grilled pea, chilli & goats cheese salad	5.5
fried garlic & honey potatoes	6
cherries & blackberries with honey & ricotta mousse	7.5
chocolate strawberry eclair	8.5

SUMMERTIME WINE SPOTLIGHT

lost in a field, frolic pet nat	14/56	galmes i ribot, son llebre	12/48
pink fizz made from abandoned english vines		chilled natural red from Mallorca, raspberry & violet	
ancre hill, orange wine	11/45	available by the glass / carafe	
welsh albarino: orange barley squash			

BY THE GLASS / CARAFE

125/500ML

COCKTAILS

vinicola nulles, parabolic	7/26	vermouth & soda	7
textural spanish white		italian red vermouth with a splash of soda	
guy allion, sauvignon blanc	9/34	york way gimlet	9
zesty, herbaceous white		gin, house cordial	
du grappin, aligote	11/40	rhubarb paloma	10
zippy structured white		tequila, rhubarb bitters, grapefruit soda	
les pirouettes, stephane	12/48	half cut martini	10
floral. aromatic orange		gin, vodka, vermouth, perello olive brine	
albizu, tempranillo	7/26	mezcal negroni	10
ripe & natural rioja		mezcal, posh vermouth, campari	
triennes, rose	9/31	walnut manhattan	12.5
provence pink, strawberries and cream		fielden rye whiskey, red vermouth, walnut bitters	
chateau beauregard, mirouze	10/38	BEER ON TAP	
light & chilled cinsault		2/3RD PINT	
judith beck, ink	12/46	40ft disco pils	5.5
austrian red berries & spice		ultra refreshing local pilsner	