

aspen & meursault

Apéritifs

Manzanilla	Palomino, Diatomists, Miraflores Baja Jerez – Spain (50ml)	6
“Sherry”	Telti-Kuruk/ Aligoté, Shabo, Odessa – Ukraine (50ml)	6
Forto Tónico	Fortified amphora aged Moscatel served with Folkington's Tonic Water	8
Blended Spritz	Blended grape macerated gins, topped up with Sparkling Pet Nat	12
Battersea Dry Gin & Tonic	Red Skinned Battersea Dry Gin, London – UK	9
Hazy White Skins Gin & Tonic	Sweet White Grape Skin Must, London – UK	9

Sparkling

		125ml	375ml	
		Glass	Carafe	Bottle
Prosecco Col Fondo DOC	Glera. Tenuta Civranello, Veneto - Italy			32
Punk Pet-Nat	Solaris, Vinné Sklepy Kutna Hora, Kutna Hora – Czech Republic	7	20	36
Crémant 90.10	Pinot Noir/ Chardonnay, Famille Descombe, Burgundy - France			62
Empire Estate “BdB”	Riesling, Empire Estate, New York – USA			69
Fossile Brut Champagne	Pinot Meunier / Noir / Chard, Heucq, Champagne - France			72
NV Paleokerisio	Debina/Vlachiko, Domaine Glinavos, Epirus- Greece, [500ml]			31
Ego Ancestral	Cencibel, La Bodega de las Estrellas, Valdepeñas– Spain			41
Brut Rose 2020	Pinot Noir/ Pinot Meunier, Lightfoot & Wolfville, Nova Scotia – Canada	15	37	68
Soul Surfer Red Pet Nat	Nebbiolo, Bodega Pablo Fallabrino, Atlantida - Uruguay			50

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.

Orange		125ml	375ml	Bottle
		Glass	Carafe	
Moscato	Moscato, Morasinsi, Puglia – Italy	6.5	18	32
Vin Orange VDF	Rolle/ Viognier, Xavier Vignon, Côtes-du-Rhone - France	8.5	22	40
Miss Chardo	Chardonnay, Famille Descombe, Beaujolais - France	12	31	56
El Pescador	Roussanne/ Bourboulenc, Hollow Wines, California - USA	12	31	56
El Elefante Pisador	Gewurtztraminer, Bodega Pablo Fallabrino, Atlantida - Uruguay	11	30	54
Furmint Skins	Furmint, Zavec Brothers, Haloze - Slovenia	12	31	55
2020 Estate Orange	Vidal, Southbrook, Niagara – Canada	14	35	66

White

Hello World	Viognier, Finca La Estacada, Tarancón - Spain	7	18	33
Harvest 5	Field Blend, Diogenes the Dog, Puglia – Italy	6	15	28
Dove White	Italian Riesling/ Ugni Blanc, Xige Estates, Helan Mountains – China	9	23	42
Bolfan	Riesling, Bolfan Vinski, Zagorje- Croatia	8	21	38
Grillo Griari	Grillo, Alagna, Sicily - Italy	8.5	22	40
Leo Carrillo	Gewürztraminer/ Raspberry, Hollow Wines, California - USA	10	25	46
Symbiose	Pinot Gris, Charles Frey, Alsace - France	14	35	66
No lemon, No Melon	Merlot, Chateau Picoron, Bordeaux - France	9	23	43
Chablis 2022	Chardonnay, Domaine Gueguen, Chablis – France	15	38	68
Masintin	Semillon/ Moscatel Diego Urrea Gosselin, Itata Valley – Chile			69
Pouilly-Fuissé Old Vine 2021	Chardonnay, Domaine Guerrin, Mâconnais – France	18	46	83

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		125ml	375ml	
		Glass	Carafe	Bottle
Rosé				
Côtes-du-Rhone Rosé	Cinsault/ Syrah/ Grenache/ Rolle, Xavier Vignon, CDR - France	8.5	22	40
Svatovavřínecké Rose	St Laurent, Vinné Sklepy, Kutna Hora – Czech Republic	7	18	34
La Favorite	Cinsault, Grenache, Syrah, Rolle, Chateau Favori, Provence – France (1500ml)	10	25	92
Red				
Springer Pinot Noir	Pinot Noir, Jaroslav Springer, South Moravia – Czech Republic			69
Monk Domink	St Laurent/ Pinot Gris/ Gewtztz, Vinné Sklepy, Kutna Hora – Czech Republic	10	26	46
Auxey–Duresses 1 ^{er} Cru 2020	Pinot Noir, Comte Armand, Côte d'Or – France			199
Kabbelend	Cinsault, Kabbelend, WO Paarl – South Africa	7	18	34
Villages 2022	Gamay, Famille Descombe, Beaujolais - France	10	25	48
El Matador	Merlot, Hollow Wines, California - USA	11	30	54
Harvest 4	Montepulciano, Diogenes the Dog, Puglia – Italy	6	15	28
Barolo 2019	Nebbiolo, Vincho Vaglio, Piemonte – Italy			105
Dionisos Amphora	Cencibel, La Bodega de las Estrellas, Valdepeñas– Spain			55
Viginti	Malbec, Finca La Estacada, Tarancón - Spain	7.5	19	35
Dove Red	Cab. Sauvignon/ Merlot, Xige Estates, Helan Mountains – China	9	23	42
Sea Star Priorat	Garnacha, Scala Dei, Priorat (6mths under Balearic Sea) - Spain			248
La Dama del Abrigo	Nebbiolo, Ver Sacrum, Uco Valley - Argentina			75
Peay 2018	Syrah, La Bruma Estate, Sonoma Coast - USA			144
Montagne St Emilion	Cab Franc/ Merlot, Piliers de Maison Blanche, Bordeaux – France			68
Barbare Estate	GSM, Xavier Vignon, Eastern Thrace – Turkey	15	39	69

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Sweet + After Dinner

	50ml	100ml	Bottle
Moscatel de Setubal Fortified amphora Moscatel, Sivipa, Setubal – Portugal (750ml)	6		36
Monbazillac Semillon/ S.Blanc/ S.Gris, Domain de l'Ancienne Cure, Jurançon – France (375ml)	8		28
Tokaj Furmint/ Harslevelu, Szolo, Tokaj - Hungary (500ml)	6	12	58
Apple Ice Wine Orchard Blend, Utopia, South Moravia – Czech (375ml)	7.5	15	48
Nat Cool Trudy Port Touriga + other local varietals, Niepoort, Porto – Portugal (1000ml)	8.5		70
Eau de Vie 2019 Bacchus, Capreolus Distillery, Cirencester - UK	16		
Fielden Whisky Regeneratively farmed English whisky	11		

Mixed Ferment Beers + Bio Ciders

Organic Lager Lager, Stroud Brewery			6.5
Easy Peasy Session Ale, Stroud Brewery			6.5
Bunta 0.5% ABV, Bunta Beer			6.5
Wignac Cider / No alcohol option available on request			6.5
Ancre Hill Dry Cider or Scrumpy, Monmouth – Wales			6.5
Session Sake Junmai Sake, plum and hops, London Craft Sake (200ml)			7

Soft Drinks

Tonic			4
Organic Juice Apple			4
Grape Must Didier Goubet Organic Merlot or Semillon from Bordeaux			6.5
Sparkling Tea Dragonwell Chinese Green Leaf naturally fermented dry sparkling tea			6.5
Sparkling Slow Aged Drinking Vinegars Raspberry, Wild Thyme & Jalapeno / Wild Cherry & Elderflower			6.5

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Charcuterie

Focaccia + Red Pepper Dip	5
Focaccia + Balsamic Dip	5
Pickle Soldiers House pickled cucumbers	5
Cheeseboard Three cheeses, accompanied by pane carasau, a floret of caulili & plum chutney	12
Cured Meatboard House cultured Koji Ham, Finocchiona and Mortadella served with a pickle soldier	14
Charcuterie Platter A mix platter of Cheeses, Cured Meats, and Hummus	28

Rock Oysters Served with a side of pickle juice and grated horseradish	
<i>Single</i>	3.75
<i>Half Dozen</i>	22

Small Plates

Hummus	7
Garlic hummus served with Focaccia	

Heritage Tomato Salad	10
Heritage tomatoes served with capers	

Grilled FonDon't	12
Melted fontal mountain cheese served with croutons and spiced pickles	

Salmon Gravalax	14
Beetroot cured salmon served with dill and horseradish.	

Tempeh Peperonata	16
Stewed red pepper and onion topped with house made chickpea tempeh	

Fish Pie	18
Salmon and haddock pie topped with grilled cheese and potato. May contain tiny bones.	

Braised Ox Cheek	18
Slow cooked ox cheek set in a spiced red pepper and red wine sauce	

Afters

Meringues + Chocolate Truffles	8
Aquafaba meringues, toasted truffle with a Bacchus eau de vie mist	

Pickled Plum Sponge	8
Almond and pickled plum cake served with yoghurt and plum syrup	

Brunch

Served till 5pm

House Cultured Plum Yoghurt or Granola Pot 6/7

Deli Meat Focaccia Toastie 8

Fennel salami, mortadella, melted fontal cheese, tomato, pickles

Peperonata Cheesy Toastie 8

Roast peppers and onions, melted fontal cheese

Hummus and Spiced Cauliflower Toastie 8

Hummus, pickled cauliflower piccalilli

Truffled Steamed Eggs 10

Served with toasted focaccia

Truffled Eggs with cured salmon 14

Truffled steam eggs served with beetroot cured salmon and toasted focaccia

Bourdain Eggs 14

Truffled steam eggs served with layers of grilled mortadella and melted fontal cheese

Croissant 2.5

Almond Croissant/ Pain au chocolat / Pain aux raisin / Cardamom bun 3.5

Classic Coffees 2/3

Iced Coffee 3.5

Rare Tea 3

Speedy B'fast / Earl Grey / Green Whole Leaf / Cornish Peppermint / English Chamomile

Spice Kitchen Hot Chocolate / Chai Chocolate 3.2

Black Matcha Latte 4