

Unwined

smoked almonds [vg] n	£3	'Sofia Brescia Veneto frizzante' sp,w	£6.5
gordal olives [vg]	£3.5	Henners Vintage sp,w	£15
spicy snack salami	£5.5	Elderflower Spritz	£8
boquerones f,so	£6	Valdespino vermouth	£7 w ice £7.5 w tonic

seasonal cheeses, quince, grapes, crackers d,g* £4.75 ea | all £19

charcuterie board, sourdough crackers, chilli jam g,n* £6.25 ea | all £25

pork rillettes, sourdough crackers, cornichons g*,mu*,so* £13.5

homemade focaccia [vg] g,l £5 | with wild garlic butter + vegemite butter d + £1.5

parmesan beignet, lemon aioli g,e,d,mu,so £2.5 ea

try with Mary Taylor wines 'Sofia Brescia Veneto frizzante' £7 gls

oysters, yuzu, chilli mo 3 for £12 | 6 for £22

try with Henners Vintage £17 gls

cured courgette bruschetta, preserved lemon, piquillo peppers [vg] g,so £8

try with Cuna de la Poesia Rosado £7 gls

fried globe artichoke, basil aioli [vg] mu,so £9

try with Judith Beck 'Ink' Zweigelt £8.5 gls

gochujang chicken bites, mojo mayonnaise e,mu,se,s,so £11

try with A Mano 'Imprint' Primitivo £8.5 gls

burrata, honey, tomato granita, black olive [v] d £12

try with Novas 'Stellar Selection' Riesling £5.5 gls

potted shrimp, pickled spring veg, melba toast g,cr,d,so £15

try with Alvaro Castro 'Dao Branco' £7.5 gls

salt baked heritage carrots, peanut satay sauce, orange fennel salad [v] g,e,p,se,s £17

try with Ori Vin 'Mambo Mai Mai' orange Muscadell £11 gls

cod loin, beurre blanc, sea herbs, saffron tuile g,f,d,so £20

try with Vineyard Party 'Daisy if you Do' Semillon £12.5 gls

lamb rump, roasted asparagus, mint chimichurri d £22

try with 'Picpus' Malbec/Syrah £6 gls

sides. crispy mid potatoes | fennel, radicchio, rocket salad so £5 ea

the unwined experience. sharing menu, min. 2 meat £35pp | veg £30pp

add wine pairings £29pp

clementine posset, lavender shortbread [v] g,d £5

chocolate torte, crème fraiche, honeycomb [v] e,d,n,so £7

try desserts with Vina Echeverria 'Late Harvest' £4.75 gls

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

Please let us know before ordering if you have any dietary requirements. Menu subject to change and availability.
We will add a discretionary 12.5% service charge to your bill, 100% of all gratuities are shared between the team.