

ANOTHER HEART TO FEED.

WINES BY THE GLASS

SPARKLING

	125ml	175ml	Bottle
Prosecco Bernardi Prosecco (Glera) Veneto, Italy	6		35

WHITE

Doom Juice Weiss Vermentino, Colombard Riverlands, Australia	5.5	7.5	29
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Ookpik Blanc Chardonnay Languedoc, France	6	8	30
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Nat Cool (1 Litre) Arinto, Loureiro Vinho Verde, Portugal	7	9	45
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ORANGE

Vincenzo Falanginha, Trebbiano Molise, Italy	6.5	8.5	34
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White Lies Pinot Gris Stellenbosch, South Africa	7	9	36
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La Vie En Orange Marsanne, Viognier Languedoc, France	7.2	9.5	38
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All our wines are classed as low intervention, meaning that they are produced using simple, traditional methods and without the use of pesticides. They contain few or no additives, and are all suitable for vegans.

ROSÉ

	125ml	175ml	Bottle
Top Cuveé House Wine Carignan, Syrah Pays D'Oc, France	5.5	7.5	29

Pot Luck (Pet Nat) Pinotage Swartland, South Africa	7	9	38
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RED

La Vie En Rouge Merlot Languedoc, France	5.5	7.5	29
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Cotes du Rhone Grenache, Mourvedre, Syrah Rhône, France	6	8	30
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Vigna Rosa (Sparkling) Lambrusco, Pinot Noir Emilia-Romagna, Italy	6.5	8.5	36
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Love Bite (Chilled) Cinsault Stellenbosch, South Africa	6.8	9	38
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Growing Pains Cinsault Stellenbosch, South Africa	7	9.5	42
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HOUSE SPIRIT & MIXER

Single	5.5
Double	10

WINES BY THE BOTTLE

WHITE

Baby Bandito Keep on Punching Chenin Blanc Swartland, South Africa	44
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Circumstance Sauvignon Blanc Stellenbosch, South Africa	35
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ORANGE

Beck Weissburgunder Burgenland, Austria	42
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Schlehe Gruner Veltliner, Chardonnay Kamptal, Austria	38
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ROSÉ

Reserve de Gassac Carignan, Grenache Languedoc, France	38
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RED

Beck Blaufrankisch Blaufrankisch Burgenland, Austria	40
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Soplar Moraza Tempranillo Rioja, Spain	42
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BEER, COCKTAILS AND HOT DRINKS OVERLEAF.

ANOTHER HEART TO FEED.

HOUSE COCKTAILS

Cucumber & Elderflower Martini	10
<i>Gin, Elderflower Liqueur, Cucumber</i>	
50/50 Margarita	10
<i>Mezcal, Sherry, Lime Juice, Salted Tomato Syrup</i>	
House Cosmopolitan	10
<i>Vodka, Cranberry Juice, Lemon Juice, Sugar</i>	
Rose Spritz	10
<i>Rose, Elderflower Liqueur, Soda</i>	
Coffee Negroni	10
<i>Gin, Campari, Vermouth, Coffee Liqueur</i>	
Rhubarb and Lavender Gin Sour	10
<i>Rhubarb Gin, Rhubarb Liqueur, Lemon Juice, Lavender Syrup</i>	
Raspberry Spritz	10
<i>Gin, Raspberry, Aperol, Prosecco</i>	
High Horse	10
<i>Reposado Tequila, Aperol, Lime Juice, Grenadine, Mezcal</i>	
Chilcano	10
<i>Pisco, Lime Juice, Ginger, Strawberry, Soda</i>	
Iced Tea (Mocktail)	3
<i>Ask your bartender for the current flavour.</i>	
Mama's Ginger Beer (Mocktail)	4
<i>Lime Juice, Mint, Ginger Beer</i>	

We also offer a wide range of classic cocktails, just ask at the bar!

HAPPY HOUR

Sunday-Thursday, 6pm-10pm
Any two house cocktails for £16

BEERS AND CIDERS

Moretti (Draught)	3.25 6.5
<i>Lager, 4.6%</i>	
Budvar (330ml)	5
<i>Lager, 5%</i>	
Jubel Peach (330ml)	5.5
<i>Lager, 4%</i>	
Daura Damm (330ml)	5
<i>Gluten Free Lager, 5.4%</i>	
Shindigger Session (440ml)	6
<i>Pale Ale, 4.2%</i>	
Shindigger Mango Unchained (440ml)	6.5
<i>Pale Ale, 4.2%</i>	
Rekorderlig Strawberry and Lime (330ml)	5.5
<i>Cider, 4%</i>	
Rekorderlig Wild Berries (330ml)	5.5
<i>Cider, 4%</i>	
FreeDam Zero (330ml)	4
<i>Lager, <0.05%</i>	

COFFEE

Short black	3.00
Machiato	3.00
Long black	3.00
Cortado	3.00
Flat white	3.20
Cappuccino	3.20
Latte	3.50
Mocha	3.60
Iced latte	3.50
Vietnamese iced coffee	4.00

Soya / Oat / Almond / Coconut	0.50
Caramel / Vanilla / Hazelnut	0.50

TEA

English Breakfast	2.90
Earl Grey	2.90
Green	2.90
Peppermint	2.90
Vanilla rooibos	2.90
Lemongrass & ginger	2.90
Matcha latte	4.00
Hot chocolate	3.50
Chai latte	3.50
Turmeric latte	3.60

SPECIALITY

EVENING FOOD

Served from 5pm

Mixed Nuts (ve)	3
Olives (ve)	3
Bread and Oils (veo)	4
<i>Toasted sourdough with butter, extra virgin olive oil and balsamic glaze.</i>	
Bread and Dips (veo)	5
<i>Toasted sourdough with harissa butter, beetroot hummus and chimichurri</i>	
Cheese Board (v)	16
<i>A selection of cheeses, served with bread, fruit, nuts, chutney and pickles.</i>	
<i>Recommended pairing: Ookpik Blanc or La Vie en Rouge</i>	
Charcuterie Board	16
<i>A choice of cured meats, served with bread, fruit, nuts, chutney and pickles.</i>	
<i>Recommended pairing: Nat'Cool Vinho Verde or Vigna Rosa</i>	
Mixed Board	20
<i>A selection of cheese and meat, with bread, fruit, nuts, chutney and pickles.</i>	
<i>Recommended pairing: White Lies or Love Bite</i>	

*Please speak to our staff about any allergies, intolerances or dietary requirements before ordering. Allergen information is available to view at the bar.
(v) vegetarian (ve) vegan (veo) vegan option available when requested.*

CHEESE AND WINE DEAL (£35)

Sunday-Thursday from 5pm

Choose a cheese or charcuterie board and a bottle of:

Doom Juice Weiss
La Vie En Rouge
Top Cuveé House Rosé
Vincenzo (£5 supplement)