

We are proud to work with small-scale producers and suppliers who share our commitment to low intervention, sustainable, organic, and biodynamic practices.

We apply this ethos to our wines, ciders, and spirits, and every bottle here is chosen not just for its quality, but for the story it tells – of soil, climate, and the wonderful people who bring it to life.

The Menu is designed to guide you through a meal, starting with the lightest choices as Aperitivos, Medium bodied choices being Comida, fuller bodied choices are Cena and finally the sweet and strong are Digestivos.

We look forward to sharing these stories with you and encourage you to dig through and discover something new. Do let us know if you have any questions.

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Cocktails

Aperitivo

Pine Martini 7 / 13

Vodka, Pine, Vermouth
Birch Water

Clara 8

Patxaran, Beer, Olive Lemonade,
Clear Grapefruit

Little Pepper 7 / 13

Smoked Red Pepper Tequila, Tomato,
Aperitivo Co. Rosso

Comida

Basque 75 14

Oak-Aged Vodka, Txakoli, Verjus, Orange Blossom,
Oloroso Sherry, Blanco Vermouth

Rebujito 13

Manzanilla Sherry, Mezcal, "Mojito Cordial", Apricot

Not Them Apples 13

Wild Fermented Rum, Apple, Parsley, Sorrel,
Celery

Cherry Kalimotxo 13

Cherry Wine, Cola Cordial, White Port,
Fernet, Sparkling

Dead Stone Daisy 14

Espelette, Tequila, Lime, Agave, Umami Seasoning

Digestive

Pink Panther Punch 13

Gin, Hibiscus, Oolong, Cinnamon, Triple Sec, Citrus,
Condensed milk

Café Carajillo 10

Bananas, Honey, Coffee, Cream
Hot or Cold

Nada

Tierra y Mar 10

Coldbrew Coffee, Rooibos Tea,
Cranberry Grenadine

Mari 10

Oak-Aged Jonagold Apple, Maple Verjus
Tannins, Soda

Eusko 10

Vault Non-Alcoholic Aperitif, Verjus, Yuzu
Soda

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Beer

Aperitivo		Mondo, Machina Helles Lager 4.1% (2/3rd Pint) Bermondsey, England	6
		Crisp, Dry, Refreshing	
		Mondo, Road Soda Pale Ale 4.8% (2/3rd Pint) Bermondsey, England	6
		Juicy, Tropical, Hoppy	
Comida		Orbit, Peel Belgian Ale 4.3% (330ml) Peckham, England	7
		Banana, Clove, Bubblegum	
Cena		Wiper & True, Milkshake Stout 5.6% (440ml) Bristol, England	8
		Dark Chocolate, Coffee, Rich	

Cider

Aperitivo		Isastegi, Sagardo Naturala, 2024 (375/750ml) Native Apples, Basque Country	6/11
		Spritzzy, Exuberant, Fresh	
		Oliver's Cider, Modern Cider, NV (2/3rd Pint) Heritage Apple Varieties, Hereford, England	
		Tart Apple, Funk, Zesty	6.5
		Two Orchards, Traditional Method, 2020 Heritage Apple Varieties, Sussex, England	48
		Autumn Leaves, Dried Quince, Fine Mousse	
		Oliver's Cider, Cheddar on My Mind #3, NV Heritage Apple Varieties, Hereford, UK	
Comida		Sharp, Richer, Funky	25
		Oliver's Cider, Kingston Black, 2024 Kingston Black, Hereford, UK	27
		Brisk, Bitter Orange, Crisp Green Apple	
		Little Pomona, Pet-Nat, 2023 Stoke Red, Hereford, UK	
		Yeasty, Rustic, Leesy	29
		Little Pomona, Disco Nouveau, 2024 Heritage Apple Varieties, Hereford, UK	6 / 36
		Sweet Baking Spices, Vibrant, Compote	
		Little Pomona, Sum of Parts Act 3, NV Heritage Apple Varieties, Hereford, UK	
Cena		Bruised Apple, Hay, Structured	41
Digestivo		Brannland, Iscider, NV (75/375ml) Apple, Vasterbotten, Sweden	11.5 / 57
		Tarte Tatin, Sharp, Baked Spices	

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Fortified

Aperitivo	Partida Creus, Muz Vermut w/without soda	7
	Bodegas Cesar Florido, Fino En Rama, NV (75ml) Palomino Fino, Jerez, Spain Briny, Toasted Almond, Chalky	8
	Bodegas Barrero, Gabriella Manzanilla, NV (75ml) Palomino Fino, Jerez, Spain Sea Spray, Green Olive, Delicate	8
Comida	Miguel Galadi, Oloroso, NV (75ml) Pedro Ximenez, Montilla-Moriles, Spain Roasted Nuts, Coffee Bean, Dried Fig	6
	Domaine de Rancy, Rancio Sec, 2011 (75ml) Macabeo, Roussillon, France Candied Citrus Peel, Marmalade, Savoury Herbs	11 / 65
Cena	Bodegas Cota 45, Agostado, 2020 (75ml) Perruno, Uva Rey, Palomino, Sanlucar, Spain Dried Chamomile, Complex, Bold	14.5
	Callejuela, 'La Casilla' Amontillado, NV (75ml) Palomino Fino, Jerez, Spain Roasted Hazelnut, Oxidative, Rich	15
	Bodegas Tradicion, Oloroso VORS (50yr avg.), NV (75ml) Palomino, Jerez, Spain Molasses, Cedarwood, Profound	18
Digestivo	Marnes Blanches, Macvin du Jura, NV (75/750ml) Chardonnay, Savagnin, Jura, France Bold Nutty Richness	12 / 72
	Primitivo Collantes, Oro 'Los Cuartillos', NV (75/750ml) Moscatel, Jerez, Spain Sweet Orange Peel, Honey, Peaches	12 / 72
	Oskar Maurer, Sott, 2022 (75/500ml) Furmint, Welschriesling, Fruska Gora, Serbia Warm Spices, Apricot Jam, Orange Blossom	13.5 / 80

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Sparkling

Aperitivo	Dominio de la Vega, No.1 Cava, 2023 Macabeo, Utiel-Requena, Spain	11 / 49
	Lemon Curd, Brioche, Crisp	
	Chapuis et Chapuis, Pét-Nat, 2022 Aligote, Burgundy, France	66
	Playful, Golden Apple, Fresh	
	Domaine Mosse, Moussamoussettes, 2024 C. Franc, Pineau d'Aunis, Loire, France	74
	Rhubarb, Creamy, Gentle	
	Fuchs & Hase, Pet-Nat Vol. 2, 2021 Gruner Veltliner, G. Muskateller, Kamptal, Austria	13 / 74
	Stone Fruit, Hazy, Herbal	
Comida	Domaine Gross, Cremant d'Alsace Prelude, 2022 Auxerrois, Riesling, Alsace, France	63
	Green Apple, Wet Stone, Lemon Zest	
	Zudugarai, Antxiola Brut Nature, 2020 Hondarrabi Zuri, Txakolina, Spain	85
	Citrus Zest, Sea Breeze, Herbal	
	Recaredo, Corpinnat Rosat, Brut Nature, 2021 Monastrell, Sumoll, Catalonia, Spain	17 / 102
	Ripe Red Berries, Herbaceous, Complex	
	Bertrand Delespierre, l'Enfant de la Montagne, NV P.Noir, P Meunier, Champagne, France	19 / 105
	Toasty Brioche, Mineral, Bright	
	Chartogne-Taillet, Sainte-Anne Brut, NV P. Noir, P. Meunier, Chardonnay, Champagne, France	113
	Subtle Toast, Lemon Peel, Fine	
Cena	Francis Boulard, Rosé de Saignée Extra Brut, 2015 P. Meunier, Champagne, France	140
	Wild Strawberry, Earthy Spices, Gastronomic	
	Elise Bougy, Les Mesnil 'Chétillon de Haut', 2022 Chardonnay, Champagne, France	215
	Toasty, Chalky, Energetic	
	Jerome Prevost, La Closerie &, 2022 Pinot Meunier, Champagne, France	215
	Mineral, Long Finish, Layered	

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White

Aperitivo	Stajerska Kolektiv, 2021 Sauvignon Blanc, Gruner Veltliner, Furmint, Stajerska, Slovenia	9 / 34 / 43
	Gooseberry, Tense Acidity, Peppery	
	Entre Vinyes, Oniric, 2023 Xarel.lo, Catalonia, Spain	44
	Waxy Citrus, Saline, Lemon Balm	
	 Celler 9+, 1r Blanc, 2024 Cartoixa, Macabeo, Catalonia, Spain	10 / 38 / 50
	Fennel, Yellow Plum, Savoury	
	 Fabien Jouvès, Jour de Fleur, 2024 Chenin Blanc, Clairette, South West France	11 / 36 / 52
	White Flowers, Crushed Pear, Mineral Grip	
	Christina Netzl, Christina's Gruner, 2023 Gruner Veltliner, Carnuntum, Austria	10 / 38 / 54
	Nashi Pear, White Pepper, Fresh Citrus	
	Domaine de la Fessardiere, Muscadet La Mer, 2023 Melon de Bourgogne, Loire, France	61
	Seashell, Unripe Melon, Sleek	
Comida	Nomad Wines, Phyllo, 2022 Riesling, Muscaris, Souvignier Gris, Mosel, Germany	13 / 49 / 67
	Elderflower, Grapey, Zippy	
	Aphelion, Pir, 2022 Chenin Blanc, McLaren Vale, Australia	63
	Lemon Pith, White Flowers, Fresh	
	Clos d Orsignac, Vieilles Vignes Sec, 2022 Sauvignon, Semillon, SW, France	64
	Waxy, Tropical Fruit, Saline	
	Antonio Madeira, Branco, 2022 Field Blend, Dao, Portugal	68
	Golden Apple, Citrus Blossom, Orchard Fruit	
	Domaine de la Taupe, Surin, 2019 Sauvignon Blanc, Loire, France (oxidative)	68
	Distinctive, Hay, Bready	
	 Achille, Pepin, NV Rielsing, Auxerrois, Sylvaner, Alsace, France	14 / 49 / 69
	Tropical Fruit, Wet Stone, Punchy Fruit	

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White

Comida		Westwell, Special Edition, 2022 Pinot Meunier, Kent, UK	15 / 50 / 70
		White Peach, Pink Lady, Dry	
		Augalevada, Ollos Branco, 2022 Treixadura, Palomino, Godello, Ribeira Sacra, Spain	70
		Stone Fruit, Floral Honey, Salt	
		Esmeralda Garcia, Santyuste, 2022 Verdejo, Castille-y-Leon, Spain	74
		Green Melon, Aromatic, Citrus Peel	
		Bencze Birtok, 2021 Keknyelu, Badacsony, Hungary	79
		White Peach, Lemon Verbena, Volcanic	
		Atila Homonna, Tokaji Dry, 2020 Furmint, Tokaji, Hungary	81
		Honey, Lanolin, Oak	
		Carlos Sanchez, Bienlarme Lagrimas Bellas, 2023 Viura, Rioja Alavesa, Spain	82
		Almond Blossom, Zesty Lemon, Subtle Oak	
		Adegas Entrecanto, Martinolo, 2018 Godello, Caino, Ribeira Sacra, Spain	86
		Textured, Herbal, Mineral Finish	
		Johannes Zillinger, 'Numen' Fume Blanc, 2021 Sauvignon Blanc, Weinviertel, Austria	88
		Smoky Flint, Gooseberry, Green Pepper	
		Sepp Muster, 'Graf' Morillon, 2020 Chardonnay, Steiermark, Austria	90
		Ripe Melon, Lifted Body, Garden Herbs	
		Domaine des Marnes Blanches, 'Les Molates', 2022 Savagnin, Jura, France	91
		Sour Apple, Light Chestnut, Balanced	
		Barnes-Buecher, 'Rosenberg', 2023 Pinot Blanc, Alsace, France	92
		White Flowers, Green Pear, Lemon Peel	
		Scythians, 2023 Palomino Fino, California, USA	95
		Toasted Almond, Dried Apple, Briny	

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White

Comida	Domaine La Patelle, 'Le Kiosque', 2022 Chardonnay, Jura, France	97
	Clean, Precise, Fresh Lemon Zest	
	Domaine Gringet, La Bergerie, 2023 Gringet, Savoie, France	101
	Baked pear, Ginger Root, Wax	
	Alfredo Egia, Rebel Rebel, 2022 Hondarrabia Zerratia, Izkiriota Txikia, Txakolina, Spain	103
	Textured, Refreshing, Coastal	
	Chateau Bonnezeaux, 'Les Plantes', 2023 Chenin Blanc, Loire, France	105
	Honeyed Lemon, Golden Apple, Ripe	
	De Moor, Bourgogne Blanc Chitry, 2023 Chardonnay, Burgundy, France	107
	Oyster Shell, Finesse, Ripe Citrus	
Cena	Ruiz Jimenez, 'Valcaliente' Reserva, 2018 Maturana Blanca, Rioja Alta, Spain	16 / 61 / 89
	Baked pear, Ginger Root, Wax	
	Francois de Nicolay, Rully 'Les Mazieres', 2020 Chardonnay, Burgundy, France	22 / 82 / 118
	Golden Apples, Oak Spices, Butter	
	Inaki Garrido, 'Las Toscas', 2023 Listan Blanco, Tenerife, Spain	123
	Smoky, Confit Lemon, Mineral	
	Buçaco, Branco Reservado, 2018 Encruzado, Bical, Maria Gomes, Dao & Bairrada	159
	Orange Blossom, Waxy, Rich Stone Fruit	
	Domaine Labet, 'La Reine', 2021 Chardonnay, Jura, France	165
	Gentle Reduction, Succulent, Electric	
	Domaine St. Pierre, Arbois 'Les Brulees', 2023 Chardonnay, Jura, France	210
	Zippy, Lactic, Bodied	
	Alex Moreau, Chassagne-Montrachet, 2020 Chardonnay, Burgundy, France	216
	Mineral, Oaky, Cox Apple	

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White

Digestivo	Szolo, Dolce, 2021 (75/500ml) Furmint, Harslevelu, Tokaji, Hungary Candied Orange, Sweet Vanilla, Quince	11 / 62
	Domaine Plageoles, Doux, 2022 (75/500ml) Loin de Loeil, Gaillac, France Lime Blossom, Yellow Apple, Bruised Pears	11 / 63
	Rousset-Peyraguey, Labore Solis, 2012 (500ml) Semillon, Muscadelle, Bordeaux, FR Dried Fruit, Honey, Cooked Apricot	12 / 67

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Orange

Aperitivo	Bodegas Parra Jiminez, Larutan, 2023 Verdejo, La Mancha, Spain	45
	Lime Zest, Fresh Cut Grass, Snappy	
	 Folias da Baco, Uivo Curtido, 2023 Moscatel Galego, Douro, Portugal	12 / 38 / 55
	Orange Pith, Peach Skin, Spiced Apricot	
	Pedro Olivares, 2 Arcal, 2023 Malvasia, Muscat, Levant, Spain	72
	Tangerine Oil, Exotic Spice, Lush	
	Nicolas Mariotti-Bindi, Zinzinu, 2024 (1 Litre Bottle) Vermentino, Corsica, France	70
	Wild Herbs, Salted Lemon, Textural	
Comida	Amos Baneres, Missatge en Una Ampolla, 2021 Macabeo, Catalonia, Spain	66
	Citrus Driven, Mineral, Layered	
	A Thousand Gods, Giara, 2021 Sauvignon Blanc, Viognier, Marlborough, New Zealand	13 / 48 / 67
	Passion Fruit, Lush Peach, Floral	
	Slobodne, Oranzista, 2022 Pinot Gris, Hlohovec, Slovakia	70
	Orange Peel, Bitter Herbs, Dried Fruits	
	Abbazia San Giorgio, Orange, 2022 Zibibbo, Pantellaria, Italy	89
	Candied Ginger, Lemon Marmalade, Sweet Spice	
	Matassa, Marguerite, 2024 Muscat d'Alexandria, Macabeo, Roussillon, France	90
	Jasmine, Exotic, Tangy	
Cena	Sergio Drago, Macerato, 2021 Catarratto, Sicily, Italy	13 / 47 / 66
	Orange Zest, Rooibos, Peach Pit	
	Vina Cotar, 2021 Vitovska, Kras, Slovenia	106
	Deep, Tannic, Salty	

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Rose

Aperitivo		Zudugarai, Antxiola Rosado, 2023 Hondarrabi Beltza, Txakolina, Spain	10 / 38 / 52
		Crisp Red Berries, Rose Petal, Mineral	
Comida		Craven Wines, 2023 Pinot Gris, Stellenbosch, South Africa	13 / 41 / 60
		Rooibos, Cranberry, Red Berries	
		Calmette, Rainbows & Unicorns, 2024 Malbec, SW, France	67
Cena		Violet, Crushed Plum, Black Pepper	
		Comte Abbatucci, Faustine, 2024 Sciacarello, Corsica, France	99
		Red Cherry, Garrigue, Structured	
		Gael Petit, Tavel Posterite Soixante Dix, 2023 Grenache, Clairette, S. Rhone, FR	69
		Blood Orange, Pomegranate, Spice	
		Alonso y Pedrajo, Suane Rosado Reserva, 2021 Grenache, S. Blanc, Viura, Rioja, SP	17 / 63 / 91
		Persimmon, Vanilla, Full	
		Gut Oggau, Winifred, 2023 Blaufranksich, Zweigelt, Burgenland, Austria	16 / 63 / 98
		Earthy Undertones, Wild Berries, Herbal Spice	
		Massa Vecchia, Rosato, 2022 Malvasia Nera, Merlot, Tuscany, Italy	118
		Dark, Bramble Fruit, Structured	

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Red

Aperitivo		Les Errances, Cartouches, 2023 Grolleau, Cabernet Franc, Loire, France	57
		Herbaceous, Stewed Red Berries, Wild	
		Luka Zeichmann, Ujca Henrick, 2023 Blaufranksich, Zweigelt, Bugenland, Austria	60
		Crushed Red Fruit, Rustic, Funk	
		Toby Bainbridge, Crush, 2024 Grolleau, Loire, France	12 / 45 / 60
		Fresh Thyme, Light, Bright	
		Christophe Lindenlaub, A Pas de Velours, 2023 Pinot Noir, Alsace, France	73
		Morello Cherry, Barnyard, Fresh	
		Henri Milan, Haru, 2022 Mourvedre, Grenache, Syrah, Provence, France	80
		Garrigue, Red Fruit, Crushed Blueberry	
		Thibaud Capellaro, Ze-Ro, 2023 Syrah, Viognier, Northern Rhone, France	81
		Blackberries, Violet Petal, Fragrant White Pepper	
Comida		Domaine de la Cras, Deprimeur, 2023 Pinot Noir, Gamay, Burgundy, France	15 / 55 / 70
		Juicy, Floral, Raspberry	
		Calmette, Serpent à Plumes, 2022 Malbec, Merlot, SW, France	70
		Dark Plum, Blackberry, Earth	
		Marcel Lapierre, Le Beaujolais, 2024 Gamay, Beaujolais, France	13 / 50 / 73
		Bright Red Cherry, Mineral, Balanced	
		Domaine 7, Les Plumes, 2022 Cabernet Franc, Loire, France	74
		Green Bell Pepper, Kirsch, Spice	
		Milan Nestarec, Forks & Knives, 2020 Saint-Laurent, P. Noir, Blaufranksch, Moravia, CZ	75
		Plums, Dark Berries, Vibrant Spice	
		Les Grangeons de l'Albarine, Mondouze le Chateau, 2022 Mondeuse, Bugey, FR	78
		Aromatic Black Pepper, Mineral, Tart Berries	

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Red

Comida	Valdisole, Amos, 2020 Nebbiolo, Piedmont, Italy	83
	Rose Petals, Pink Peppercorns, Red Cherry	
	Bartolo Mascarello, Dolcetto d' Alba, 2023 Dolcetto, Piedmont, Italy	85
	Sage, Bright, Structured	
Cena	Vinas Mora, Kaamen I, 2021 Babic, Primosten, Croatia	96
	Layered, Blueberry, Black Pepper	
	Canons des Jean, Petit-Prince, 2023 Trousseau, Jura, France	119
	Pomegranate, Clove, Cranberry	
	Domaine J-F Ganevat, Les Chalasses, 2021 Poulsard, Jura, France	175
	Rosehip, Peony, Supple	
	 Judith Beck, Ink, 2023 Zweigelt, Burgenland, Austria	12 / 38 / 54
	Blackberry, Tobacco, Kirsch	
	Quinta da Serradinha, 2016 Baga, Lisboa, Portugal	57
	Licorice, Rich Plum, Undergrowth	
	Atelier Kramar, Garanza, 2015 Merlot, Goriska Brda, Slovenia	74
	Ripe Black Cherry, Smoke, Complex	
	Domaine Arretxea, Irouleguy Tradition, 2022 Tannat, Cabernet Sauvignon, SW, FR	75
	Blackcurrant, Full-Bodied, Earthy	
	Comando G, La Bruja, 2023 Grenache, Castilla-y-Leon, Spain	14 / 54 / 76
	Rosemary, Raspberry, Lifted	
	Baias e Enseadas, Tinto, 2018 Castelao, Lisboa, Portugal	78
	Red Cherry, Cedarwood, Black Olive	

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Red

Cena	Pablo Matallana, Vinas del Norte La Bardona, 2022 Listan Negro, Lanzarote, Spain	83
	Smokey, Vibrant, Dark Crunchy Fruit	
	Vindiou, Crozes-Hermitage, 2023 Syrah, Northern Rhone, France	16 / 62 / 88
	Black Pepper, Game, Olive Brine	
	Carlos Sanchez, Bienlarme Tinto, 2023 Tempranillo, Rioja Alavesa, Spain	97
	Ripe Red Cherry, Bay Leaf, Vanilla	
	Christian Tschida, Kapitel I, 2023 Cabernet Franc, Zweigelt, Burgenland, Austria	106
	Spice, Herbaceous, Sour Cherries	
	Bernard Moreau, Chassagne-Montrachet V.V, 2018 P. Noir, Burgundy, France	118
	Forest Floor, Cherry, Blueberry	
	Clos 93, Vi de Vila El Lloar Priorat, 2017 Carignan, Catalonia, Spain	110
	Black Plum, Licorice, Gravelly Minerality	
	Domaine de Beudon, 2018 Diolinoir, Valais, Switzerland	114
	Black Cherry, Pepper, Earthy	
	Marco Petterino, Gattinara, 2015 Nebbiolo, Piedmont, Italy	23/ 85 / 122
	Complex, Structured, Rose	
	Phelan Farm, Mencia, 2020 Mencia, California, USA	23/ 85 / 128
	Oregano, Fragrant, Textured	
	Bartolo Mascarello, Langhe, 2014 Freisa, Piedmont, Italy	158
	Wild Strawberry, Elegant, Aged	
	Le Chiuse, Brunello di Montalcino, 2020 Sangiovese Grosso, Tuscany, Italy	201
	Aromatic, Forest Berries, Leather	
	Giovanni Canonica, Barolo Paialgallo, 2018 Nebbiolo, Piedmont, Italy	294
	Earthy, Spiced, Dried Rose	

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Nada

Drinks without Alcohol

Cocktails	Tierre y Mar	10
	Coldbrew Coffee, Rooibos Tea, Cranberry Grenadine	
	Mari	10
	Oak Aged Jonagold Apple, Maple Verjus, Tannins, Soda	
	Eusko	10
	Vault Non-Alcoholic Aperitif, Verjus, Yuzu Soda	
Beer	Moritz Barcelona 0.0% (330ml) Barcelona, Spain	6
	Crisp, Light, Bitter	
Juice	Townsend Farm, Jonagold Apple Hereford, England	3
Soda	Le Tribute, Olive Lemonade (200ml) Catalonia, Spain	4
	Idyll, Pine Forest (250ml) London, England	5
	Something & Nothing, Yuzu (330ml) London, England	5
	Something & Nothing, Cucumber (330ml) London, England	5

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