



SPARKLING

- NV Vinicola Nulles** 'Adernats de Guarda' - Tarragona 7/42
Independent-grower Cava. Macabeu/Parellada/Xarel-Lo.
- 2023 Intellego** 'Sybille Pet Nat' Pinotage - SA 10/60
Savoury touch, ripe strawberry, plum & thyme.
- NV Ernest Remy** 'Blanc de Noirs' Grand Cru 17.5/105
Small-grower Champagne. Mineral, fresh & delicate.
- NV Ruinart** Rosé - Champagne 29/174
Chardonnay/Pinot Noir. A classic! Pink grapefruit & texture.

WHITE

- KEG - 2021 Monteleone** Falanghina - Campania 5/20/30
Fruitiness and softness of apple & quince.
- 2023 Le Bon Côte** Vermentino - Languedoc 35
Ripe pear, unripe mango & soft body.
- 2022 Domaine Quilla** Muscadet Sur Lie - Loire 7.5/45
Crunchy minerality, tart apricot, green apple & a leesy texture.
- KEG - 2022 Ch. Beauregard Mirouze** - Corbierès 8.5/34/51
Marsanne/Roussanne. Apricot & silky texture.
- 2023 Dom. Haute-Perche** Chenin Blanc - Anjou 9/54
Sharp, silky, lemon sherbet & green apple.
- 2022 Feudo Montoni** Cataratto - Sicily 10/60
Waxy lemon, cantaloupe melon & bay leaf.
- 2021 Sturm** Sauvignon Blanc 'BIO' - Collio, Veneto 72
Passionfruit, kumquat & lingering salinity.
- 2022 Sylvain Pataille** Aligoté - Bourgogne 13/78
Staff favourite! An underrated variety! Pure & elegant.
- 2022 Daniel Chotard** Sauvignon Blanc - Sancerre 13/78
Biodynamic farming. Floral touch, tart apricot & honey.
- 2021 Pomares** 'Sal da Terra' Albariño - Rias Baixas 79
Salinity, tangy lime, waxy lemon & silky structure.
- 2022 ABC** 'Wild Boy' Chardonnay - Santa Barbara 13.5/81
Coastal vineyard. Enveloping texture, ripe mango & toast.

WHITE/MORE NATURAL

- KEG - 2023 Craven** 'Yellowbelly' - Stellenbosch 7/28/42
Chardonnay/Chenin. Unfiltered. Ripe apricot & coating body.
- 2022 Ruben Diaz** 'Doré' Chasselas - Castilla y León 58
Orange peel, mandarin, almond & comforting texture.
- 2022 L'Equinox Wines** 'To Maike and The Rest' - SA 12/72
100% Chenin Blanc. Texture, waxy lemon, quince & spice.

SKIN CONTACT

- 2022 Yo El Rey** 'What Could Go Wrong?' - SA 10/60
Muscat d'Alexandria. Floral, orange peel & peach iced tea.
- 2020 P. Béguet** 'Three Views of a Secret' - Alsace 14/84
Gewürztraminer. 1 month on-skin. Ginger & ripe apple.

APÉRITIFS

- Ruinart Mint Julep** ^{Whistle Pig Rye, R de Ruinart Champagne, Mint Syrup} 14
- Plum Negroni** ^{Sapling Gin, Campari, Antica Formula, British Red Plums} 10
- Honey Margarita** ^{Tapatio Tequila, Honey Syrup, Lemon Juice} 11
- Bellewether No. 1** ^{Aromatic apéritif vinified in Hackney} 8
- Isle of Harris Gin & Tonic** 10
- Sapling Vodka, Soda & Lime** 9
- Bodegas Cesar Florido Amontillado Sherry** 9

OXIDATIVE STYLE

- 2022 Marie-Pierre Chevassu** 'Savagnin Ouille' - Jura 14/84
Soft levels of oxidative notes, lemon peel & toasted walnuts.

ROSÉ

- KEG - 2022 Dom. de Triennes** - Méditerranée 7/28/44
Cinsault/Grenache/Syrah. Pale & soft, red fruit.
- 2022 Markos Markovitis** 'Alkemi' - Naoussa, Greece 11.5/63
Off-dry. Gastronomic. Pink grapefruit, spicy & wild herbs.
- KEG - 2022 Dom. Smith-Chapel** - Beaujolais 11.5/46/69
Stainless-steel fermented. Fuller body, dark cherry & pepper.
- 2023 Dom. Tempier** - Bandol, Provence 16.5/99
Mourvedre/Grenache/Cinsault. Texture, pomegranate, wildflowers.

RED

- KEG - 2020 Domus**, Primitivo - Puglia, Italy 5.5/22/33
Soft, black cherry, blackcurrant & plum.
- 2022 Le Bon Côte** - Pays d'Oc 35
Syrah/Cabernet Sauvignon. Damson, chocolate & vanilla.
- 2022 E. Jaume** 'A En Perdre Le Soufre' - Côtes du Rhône 7/42
Syrah/Grenache. Vibrant acidity. Cranberry, strawberry, spice.
- 2022 Parajes del Valle**, Monastrell Ecologico - Jumilla 8/48
Soft, juicy plum & extremely easy-drinking. Served chilled.
- 2022 Vignes du Fresche** 'Radicalement' - Anjou 10/59
Cabernet Franc/Grolleau/Gamay. Blackcurrant & soft, silky body
- KEG - 2023 Dom. Chapel** - Beaujolais Villages 11.5/46/69
Raspberry jam, fresh blackberry, rose petal & silky texture.
- 2021 Canalino** Sangiovese - Rosso di Montalcino 13/79
Red fruits, sour cherry, savoury tomato & earthiness.
- 2020 Dom. Prudhon** 'Les Rouges-Gorges' - Saint Aubin 14/84
Uplifting & elegant. Rhubarb, roses & wild strawberry.

BEER & CIDER

- Lost & Grounded**, Keller Pilsner (half pint/pint) 4/8
- The Kernal** 'Biere de Saison Raspberry' 9
- Lucky Saint**, alcohol free 7

NON-ALCOHOLIC

- Botivo** 'No-groni' ^{Botivo non-alc Spirit, Gordon's 0% Gin, Hibiscus Infusion} 8
- Domaine de Haute-Perche** 'Jus de Raisin' - Loire Valley 6
- NIBIRU** Grape Juice & Soda 'Muller Thurgau' - Kamptal 4
- Agua de Madre** 'Lemon Ginger' 7
- Agua de Madre** 'Blood Orange' 7
- 'Le Tribute'** Ginger Beer 7
- Feragaia** 'Wild Earth' & Tonic ^{Aromatic non-alc spirit, vinified in Scotland} 6
- Botivo & Soda** ^{Bittersweet non-alc spirit, made from a blend of botanicals an} 6