

FÊTE DU BEAUJOLAIS!

This week we are celebrating all things Beaujolais, with a stunning white

& 2 *crus* reds for you to try by the glass 125ml

JEAN MAX, 'Lievre Blanc' Chardonnay 2020	9.5
CLOS DE ROILETTE, Fleurie 2021	8
THIBAUT DUCROUX, Morgon 2021	9

TO START

BODEGAS DE LA RIVA, 'Miraflores Baja' Manzanilla - <i>Andalucia, Spain</i>	100ml	6.5
EL MAESTRO SIERRA, Fino - <i>Andalucia, Spain</i>	100ml	8
G & T - Capreolus 'Garden Swift' Tokaji Barrel-Aged Gin & Bermondsey Tonic		8

SPARKLING

SEBASTIEN BRUNET, 'La Rocherie' Vouvray - <i>Loire, France</i>	125ml	7.5
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WHITE

LE BON CÔTÉ, Blanc - <i>Languedoc, France</i>		5
VIÑA ZORZAL, 'Sea of Dreams' Garnacha Blanca - <i>Navarra, Spain</i>		6
SANHA, Branco - <i>Bairrada, Portugal</i>		7
4KILOS, 'Motor' Prensal Blanc - <i>Mallorca, Spain</i>		8.5
HOLASS, Grüner Veltliner - <i>Bürgenland, Austria</i>		9.5
JEAN MAX, 'Lievre Blanc' Chardonnay - <i>Beaujolais, France</i>		9.5

ORANGE

MAS FOULAQUIER, 'Orange à la Mer' - <i>Roussillon, France</i>		9.5
LA BIANCARA, 'Pico' - <i>Veneto, Italy</i>		10.5

PINK & CHILLED RED

MARKOVITIS, 'Alkemi' Xinomavro Rosé - <i>Naoussa, Greece</i>		7.5
4KILOS, 'Motor' Callet - <i>Mallorca, Spain</i>		8.5

RED

GRANDES VINOS Y VIÑEDOS, '3C Cariñena' - <i>Cariñena, Spain</i>		5
SANHA, Baga - <i>Bairrada, Portugal</i>		7
DOMAINE ROUANET, 'Bombadilom' - <i>Languedoc, France</i>		8
CLOS DE LA ROILETTE, Fleurie - <i>Beaujolais, France</i>		8
THIBAUT DUCROUX, Morgon - <i>Beaujolais, France</i>		9
PURSUED BY BEAR, 'Bear Cub' - <i>Washington State, USA</i>		14

All the bottles in our shop are available to drink in for their
retail price + £12 corkage

and there's a fridge full of craft beer & artisan cider

Please turn over to see our bar snack menu



THE SOURCING TABLE

BAR SNACKS

CHEESE *from Mons Cheesemongers* 12

Fourme d'Ambert, Ste Maure & 24 month-aged Comté, served with sourdough

CHARCUTERIE *from Cobble Lane Cured* 12

Bresaola, Napoli Salami & Coppa, served with sourdough, salted butter & cornichons

PRESERVES *from Maison Argaud*

Duck Rillettes, served with sourdough and cornichons 12

Wild Boar Terrine, served with sourdough and cornichons 10

Venison Terrine, served with sourdough and cornichons 10

TINNED FISH *from Jose Gourmet*

Smoked Sardines, served with sourdough and salted butter 10

Mackerel Paté, served with sourdough 8

Spiced Tuna Paté, served with sourdough 8

Spiced Sardine Paté, served with sourdough 8

TORRES CRISPS 4.5

Iberico Ham, Black Truffle *or* Smoked Paprika flavour (big bags)

PERELLO GORDAL PICANTE OLIVES 4

SMOKED CATALAN ALMONDS 4

EXTRA SOURDOUGH & SALTED BUTTER 2.5

Please notify staff if you have any allergies

