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Aperitifs

- Renegade Wine 'Bethnal Bubbles' **7** Ridgeview, Blanc de Noir, 2014 **11**
dry hopped seyval blanc English Sparkling Wine award winning English Sparkling Wine
- Brit Negroni **9.5** Mare Street Martini **9**
ELLC Batch 2 Gin, Victory Bitter & Asterly Bros Vermouth Cotswolds Gin, ELLC Vodka & Blackdown Vermouth
- La Guita En Rama, Manzanilla **6.5** Orchard Spritz **7**
unfiltered & unfined sherry from Jerez Somerset Cider Brandy, Vinho Verde & Double Dutch Tonic

Snacks

- Mare Street sourdough, smoked rapeseed oil (vg) **2**
Jerusalem artichoke crisps, cheddar, sea salt & malt vinegar (v) **3**
Tempura dill pickles (vg) **3.5**

Starters

- Salt baked celeriac, English feta, IPA sourdough migas, smoked rapeseed oil (v) **7**
Foraged leaf salad, mandarin, miso (vg) **4.5**
Salsify, beetroot, hazelnut, crispy parsley root skin (vg) **5.5**
Hash brown, fried duck egg, prune & date brown sauce (v) **6**

Mains

- Chestnut gnocchi, girolles, sherry butter (v) **12**
Char grilled hispi cabbage, kimchi yoghurt, pickled daikon radish, coriander (v) **10**
Pearl barley risotto, roast root vegetables, herb oil (vg) **12**
Grilled leek hearts, walnut oil gremolata, wild mushrooms, sorrel (vg) **12**

Sides

- Cima di rapa (vg) **3.5**
Leaf salad (vg) **3.5**
Rosemary potatoes (vg) **3.5**

Desserts

- Brioche doughnut, salted caramel chocolate sauce (v) **5.5**
Oat milk rice pudding, saffron quince, pistachio (vg) **5.5**

please inform us if you have any allergies or dietary requirements, and please note that we cannot guarantee any dishes are completely free of allergens as they are present in the kitchen

a 10% discretionary service charge will be added to your bill, all service & tips go to our team

Sparkling

- Renegade Wine, 'Bethnal Bubbles', Dry Hopped Seyval Blanc, Bethnal Green, 2017 **7 / 38**
Malibrán, Sottoriva Col Fondo Unfiltered Prosecco, Veneto, NV **7.5 / 40**
Jean-Louis Denois, Crémant de Limoux Blanc de Blancs, Brut Nature, Languedoc-Roussillon, NV **8 / 44**
Ancre Hill Estates, Sparkling Rosé Brut, Wales, 2012 **10.5 / 58**
Ridgeview, Blanc de Noir, Sussex, 2014 **11 / 64**
Henri Giraud, Esprit Nature Champagne, Aÿ, NV **- / 70**

White

- Caruso Minini, Terre di Giumara Grecanico, Sicily, 2016 **6 / 25**
Bodega Gorosti, Flysch Txakolina, Txakolina de Getaria, 2016 **7.3 / 30**
Loxarel, Cora de Loxarel, Muscat, Penedès, 2016 **8.50 / 34**
Peth Wetz, Unfiltered Riesling, Rheinhessen, 2017 **9.5 / 39**
Christoph Neumeister, Gemischter Satz, Field Blend, Styria, 2016 **10.3 / 41**
Renegade Wine, Barrel Fermented Chardonnay, Lombardy & London, 2016 **11 / 43**
Domaine Rijckaert, Les Sarres Chardonnay, Côtes du Jura, 2016 **11.5 / 45**
Château de la Roche en Loire, Cuvée Justine, Chenin Blanc, 2010 **12.5 / 50**
Le Domaine d'Henri, Chablis 'St Pierre', 2016 **15 / 60**

Red

- Bodegas San Valero, Solarena Barrel Aged Tempranillo, Aragon, 2016 **6 / 25**
Château Fontarèche, Corbieres Rouge Vieilles Vignes, 2017 **7 / 28**
Domaine Laurens, Pierre Rouges, Marcillac, 2016 **7.8 / 32**
Cirelli, Montepulciano D'Abruzzo, Abruzzo, 2017 **8.7 / 35**
Testalonga, Baby Bandito Follow Your Dreams, Carignan, Swartland, 2017 **9.50 / 38**
Black Book Winery, Pinot Noir, Essex & Battersea, 2017 **11 / 43**
Karim Vionnet, Beaujolais-Villages, 2016 **11.8 / 46**
Fabien Jouvès, You Fuck My Wine, Jurançon Noir, Languedoc, 2016 **12.2 / 48**
Bodegas B hilar, Phincas Rioja, Alavesa, 2014 **12.5 / 50**
Imanol Garay, Abiatu, Tannat, Madiran, 2013 **15 / 60**

Rosé

- Domaine de la Pastoure, Côtes de Provence Rosé, 2016 **7.3 / 30**
Domaine des Mathouans, AdrenAline, Syrah, Roussillon, 2015 **9.5 / 38**
Black Book Winery, Pinot Noir Rosé, Essex & Battersea, 2017 **11 / 43**

drinks from the main bar menu are also available, just ask your server for a copy
prices shown for sparkling are 125ml glasses, and still wines 175ml glasses. Still wines also available in 125ml
a 10% discretionary service charge will be added to your bill, all service & tips go to our team