

DRAUGHT BEER

TBP PILSNER 3.4% 5.5 / 2.8

TBP SESSION IPA 3.4% 5.8 / 3

BOTTLES/CANS

HOUSE LAGER

BRAYBROOKE HELLES LAGER 330ML 4.2% 5.55

THIS WITH A FRIED CHICKEN BAO, UNREAL

WHEAT BEER

1664 BLANC 330ML 5% 5.1

A MATCH MADE IN HEAVEN FOR DISHES HEAVY ON GARLIC AND GINGER, THE DELICATE SWEETNESS Pairs PERFECTLY WITH BOLD SPICES

PALES & IPAS

BROOKLYN STONEWALL IPA 330ML 4.6% 4.8

BOLD NOTES OF GRAPEFRUIT AND BRIGHT CITRUS PEEL TO STAND UP TO YOUR PORK BELLY RICE

ALCOHOL FREE

UNLTD LAGER 330ML 0.5% 4.6

CIDERS

LITTLE POMONA HARD RAIN HOT PINK 75CL 3.4% 25

LITTLE POMONA TABLE CIDER 75CL 6.8% 26

COCKTAILS £10

IRON GODDESS OF MERCY

A POWERFUL STONE-FRUIT BLEND OF APRICOT AND PEACH TOPPED WITH SPARKLING TIE GUAN YIN TEA

SESAME OLD FASHIONED

SOY CARAMEL AND SESAME INFUSED AMERICAN WHISKEY BALANCED WITH PLUM

YUZU NEGRONI

CLASSIC ITALIAN BITTERNESS MEETS JAPANESE YUZU FRESHNESS

MANDARIN PALOMA

TEQUILA, MANDARIN AND GRAPEFRUIT - WHAT COULD POSSIBLY GO WRONG?

SAKE

KANPAI SAKE

KUMO CLOUDY JUNMAI SAKE 37.5CL 15% 42

A RICH SMOOTH TOKUBETSU JUNMAI NIGORI SAKE, FRUITY WITH BOLD ACIDITY AND A RICH YOGURT FINISH

KAZE WIND JUNMAI GINJO SAKE 37.5CL 15% 45

A BRIGHT, FRUITY AND LUXURIOUS JUNMAI GINJO SAKE. RICH NOTES OF LYCHEE AND HONEYDEW MELON, COMPLEMENTED BY SWEET UNDERTONES OF CEREAL AND RICE

KIGO SAKE

MADE BY OUR GOOD FRIENDS AT LUCKY 7

UME + SAKE 72CL 15% 3.50/45

TART AND DELICIOUSLY MOREISH COMBINATION OF JUNMAI SAKE AND GREEN PLUMS FROM WAKAYAMA

YUZU + SAKE 12.5% 4.50/ 60

VIBRANT AND REFRESHING COMBINATION OF JUNMAI SAKE AND YUZU FROM KYOTO

HOUSE SODAS 3.5

YUZU
WATERMELON
GINGER & LEMONGRASS

FIX8 KOMBUCHA 4

SICILIAN CITRUS
GINGER & TURMERIC
STRAWBERRY & BASIL

SOFT DRINKS 3.75

COCA COLA
DIET COKE
DANDELION & BURDOCK
GINGER ALE

BOTTLED WATER 4.50

WENLOCK SPRING STILL WATER 750ML
WENLOCK SPRING SPARKLING WATER 750ML

WINE

RED

GRAN CERDO TINTO TEMPRANILLO £5.6 / £7.9 / £11.30 / 32

SURPRISINGLY JUICY AND ACIDIC FOR THE GRAPE, THIS HAS EXCELLENT ACIDITY AND A SOFT, FRUITY PALATE

CALUSARI PINOT NOIR 33

RED BRAISED PORK BELLY'S BEST PAL, HANGS OUT WITH HAGGIS AT THE WEEKEND

UVA NON GRATA GAMAY 36

PERFECT WHEN SHARING A MIX OF DISHES, FRUIT-FORWARD AND JUICY

AGRICOLA GAIA, "BRICH" BARBERA 41

LOVES MUSHROOMS AND BRAISED MEATS, NOW WE JUST NEED TO INTRODUCE IT TO A CURED EGG YOLK

WHITE

GRAN CERDO BLANCO £5.6 / £7.9 / £11.30 / 32

LOTS OF SOFT ORCHARD FRUIT, LIKE WHITE APPLES AND PEARS, WITH LOVELY TEXTURE AND A DRY, REFRESHING FINISH

VILA NOVA VINHO VERDE 28

BECAUSE THIS HIPSTER WINE LIST WOULDN'T BE COMPLETE WITHOUT IT

VILLA WOLF PINOT GRIS 33

FULL-BODIED, DRY STYLE WITH FRESH, UNOAKED FRUIT AND A CRISP TEXTURE.

"THE NOTES" GEWÜRZTRAMINER 34

FRAGRANT LYCHEE AND ROSE WITH SOFT, SPICY GINGER

ROSE

GRAN CERDO ROSADO £5.6 / £7.9 / £11.30 / 32

AROMAS OF STRAWBERRY AND ROSES ON THE NOSE, WHILE THE PALATE HAS PLENTY OF CRISP CITRUS FRUIT FLAVOURS, ALONGSIDE THE JUICIER CHERRY AND STRAWBERRY FRUIT

SKIN CONTACT

FUNKSTILLE SKIN CONTACT 37

NOTES OF GINGER, WHITE PEPPER AND FLOWERS, WITH AN UNDERLYING HINT OF GREEN TEA AND MANDARIN. IT'S LIKE WE'VE WHISKED YOU AWAY TO THE FAR EAST

SPARKLING

PATTINGHAM BRUT 46

PAIR UP WITH A SICHUAN-INSPIRED DISH FOR A TASTE SENSATION - MAPO & BRUT? WAIT NO, FRIED CHICKEN & BRUT?

MARTINI ASTI 30

NICKNAMED "THE LITTLE SWEET DRINK" BY THE YOUNG DRINKERS OF CHINA, WORKS IN SYNERGY WITH HERBAL SPICES SUCH AS LIQUORICE ROOT AND CASSIA

CANTINA DI SOLIERA LAMBRUSCO 27

YOU, ME AND A BRAISED BEEF RICE BOWL - IT'S A DATE