

SHOP MENU

COCKTAILS

20cl | 50cl

Cacao Martini	£12 £22
<i>Vodka infused with raw organic cacao nibs and bitters</i>	
Remedy	£12 £22
<i>Brandy, orange liqueur, Fernet-Branca, bitters, honey</i>	
Negroni	£12 £22
<i>Gin, Campari, vermouth, bitters, infused with orange and pink grapefruit</i>	
Manhattan	£12 £22
<i>Bourbon, vermouth, bitters, infused with orange zest</i>	
Twisted Old Fashioned	£12 £22
<i>Bourbon, bitters, vermouth and Escuminac organic maple syrup</i>	
Rum Old Fashioned	£12 £22
<i>Dark rum, bitters, infused with cardamom, cloves, vanilla, cinnamon and orange</i>	
Espresso Old Fashioned	£12 £22
<i>Dark rum, bourbon, tequila, bitters, and espresso from Mont 58 Coffee</i>	
Long Island Iced Tea	£14 £28
<i>Vodka, gin, rum, tequila, orange liqueur</i>	
Dirty Vodka Martini	£12 £22
<i>Vodka, extra dry vermouth, olive brine</i>	
Gin Martini	£12 £22
<i>Gin, extra dry vermouth, lemon zest</i>	
Cosmopolitan	£12 £22
<i>Vodka, orange liqueur, cranberry, lime juice</i>	
Margarita	£12 £22
<i>Silver tequila, orange liqueur, lime</i>	
Lychee Martini	£12 £22
<i>Vodka, lychee juice, coconut syrup, lime</i>	
Passion Fruit Daiquiri	£12 £22
<i>Vodka, lychee juice, coconut syrup, lime</i>	
Bloody Mary	£8 £16
<i>Horseradish and wasabi infused vodka, Worcestershire sauce, tomato juice, lemon juice, salt and pepper</i>	

INFUSIONS

20cl | 50cl

Rhubarb Gin	£14 £28
Cranberry Gin	£14 £28
Berry Gin	£14 £28
Cucumber Gin	£14 £28
Pink Grapefruit Gin	£14 £28
Earl Grey Gin	£14 £28
Horseradish and Wasabi Vodka	£14 £28
Limoncello	£12 £22

SPARKLING

bottle

Dominio de Requena,	£14
Cava Nature	
<i>Bone dry, defined and expressive (ES)</i>	
Toffoli Prosecco Frizzante	£14
<i>Gently foaming, light and lovely (IT)</i>	
Vignoble Guillaume Valse Rose	£18
<i>100% Pinot Noir - delicate berries, pure charm (FR)</i>	
Vignoble Guillaume	£18
Flute Enchantée	
<i>Full flavoured, ripe fruit, champagne method (FR)</i>	
Vallarom	£19
Vadum Caesaris Col Fondo	
<i>Green apple and gooseberry, more subtle fizz (IT)</i>	
Langham Estate Cuvée Brut	£33
<i>White peach and almond, perky, gentle, winsome (UK)</i>	
Lallier Grand Cru Brut	£38
<i>Textbook grand cru Champagne - a treat (FR)</i>	

BEER / CIDER

We regularly rotate beers/ciders, so please check our shop counter to see which ones are currently available to take away

WHITE

WINE

Dry and fresh

Academia	bottle	£10
de los Nocturnos Macabeo		
Clean green apple, pear fruit and juicy yet dry palate (ES, '17)		
Adega de Moncao, Vinho Verde	£11	
Zesty, lemony with a light spritz (PT, '17)		
Domaine des Lauriers	£13	
Picpoul de Pinet		
Fresh and light with a sea salt tang (FR, '16)		
Domaine des Génaudières	£13	
Muscadet Coteaux		
Dry, pure mineral (FR, '16)		
Argillae Orvietto	£14	
Orchard apple and savoury walnut (IT, '16)		
Ariousios	£15	
Greek Islands Assyrtiko		
Lemon, sea salt, olive (GR, '17)		
Domaine de Nerleux	£15	
Saumur Blanc		
Green apple and citrus (FR, '17)		
Terras Gauda Albarino	£16	
"Trisquel"		
Pithy, waxy citrus (ES, '16)		
Argillae Greccheto	£18	
Hazelnut, lithe, pear fruit (IT, '16)		
Inama Soave Classico	£21	
"Campo dei Tovi"		
Crushed almond, delicate and savoury (IT, '15)		

Aromatic

Semeli Feast Moschofilero	£13	
Floral, aromatic, lively (GR, '16)		
Chateau Guibon Blanc	£15	
Tropical fruit and zesty acidity (FR, '17)		
Guy Allion Sauvignon Blanc	£15	
Cut grass, aromatic, quenching (FR, '17)		
Schloss Saarstein	£26	
Riesling Spatlese		
Mature petrol-scented, oily, fruity sweetness and graceful acidity (DE, '06)		
Domaine Weinbach EZ	£27	
Smoky peach, floral and pure (FR, '16)		

Rich and round

False Bay Chenin Blanc	bottle	£11
Ripe apple and citrus (ZA, '17)		
Saladini Pilastris Falerio	£13	
Red apple, pear, fennel (IT, '18)		
Grillo Grillo	£14	
Roast lemon, sapid (IT, '16)		
Bodvin Furmint	£15	
Baked quince and spice (HU, '16)		
Vignoble Guillaume Chardonnay	£17	
Fresh, fruity, apricot, peach (FR, '16)		
Domaine Galevan	£18	
Cotes Du Rone Blanc		
Smoky, fresh, lime peel (FR, '17)		
Domaine du Vieux Collège	£21	
Bourgogne Blanc (FR, '15)		
Yellow apples, hawthorn, balanced richness		
Domaine du Vieux College	£29	
Marsannay Blanc		
Yellow apple, toast, lick of cream (FR, '16)		
Chateau la Louviere	£30	
Satsuma, grapefruit and toast (FR, '06)		

ORANGE WINE

Baglio Bianco	bottle	£20
Crunchy, bone dry, russet apple (IT, '17)		
Gvino Rkatsiteli	£25	
Floral, nutty, honeysuckle (GE, '16)		

ROSÉ WINE

Domaine des Lauriers Rosé	bottle	£11
Cuvée Paredaux (FR, '17)		
Fresh, fruity and full of Mediterranean sun		
Astraly Touraine Noble Joué	£15	
Eton Mess, strawberries and cream (FR, '17)		
Rimo de Rimauresq	£18	
Delicate, bone dry, a touch of spice (FR, '17)		
Domaine du Vieux College	£22	
Marsannay Rosé		
Fresh, cranberry, mineral (FR, '17)		

RED

Light and Juicy

Academia	bottle	£10
de los Nocturnos Bobal		
Creamy blackberry and raspberry, (ES, '16)		
Uggiano Chianti		£12
Tangy, savoury tomato, red fruit (IT, '17)		
Domaine Piron		£16
Beaujolais Villages		
Tangy red cherries (FR, '16)		
Thymiopoulos		£17
Jeunes Vignes de Xinomavro		
Strawberry perfume, silky tannins (GR, '17)		
Vignoble Guillaume Pinot Noir		£18
Lithe, red fruit and a hint of blood (FR, '15)		
Domaine Piron Brouilly		£21
Dark fruit, earthy and rich (FR, '16)		
Domaine du Vieux College		£22
Bourgogne Rouge "les Champs Foreys"		
Raspberry, smoke, mineral (FR, '16)		
Vignoble Guillaume Pinot Noir		£24
Velvety, dark fruit (FR, '15)		
Domaine du Vieux College		£28
Marsannay "les Récilles"		
Cranberry fruit and silky tannins (FR, '13)		

Bold and Spicy

Domaine Castan Cotes-du-Rhone		£12
Dark fruit, with a touch of liquorice (FR, '16)		
Le Salare		£12
Montepulciano d'Abruzzo		
Black fruit, gentle spice, bouncy (IT, '17)		
Vina Marro, Rioja		£13
Blueberry, vanilla, chocolate (ES, '16)		
I Pastini Primitivo "Macrame"		£14
Rich, baked fruit and warm spice (IT, '15)		
Madiran Cuvée Caraby		£14
Leather, liquorice, chewy (FR, '16)		
Domaine la Ligiere		£15
Cotes-du-Rhone		
Cherry fruit and warm pepper (FR, '16)		
Bodegas el Porvenir Malbec		£16
Mouthfilling, soft, ripe blackberry (AR, '16)		
Vina Marro, Rioja Reserva		£17
Opulent, creamy, full fruited (SP, '12)		
Valpiculata Puertas Novas		£18
Full-blooded, black fruit, spicy (ES, '12)		
Galevan Chateauneuf-du-Pape		£41
Hedonistic, tobacco, dark cherry (FR, '14)		

WINE

Savoury and Structured

	bottle	
Zagreus St Dimitar Syrah		£11
Ripe fruit, cassis, black pepper (BG, '15)		
False Bay Syrah		£11
Smoky, old school, ripe tannins (ZA, '17)		
Terra Firma Nero d'Avola		£12
Spicy, deep and hearty (IT, '17)		
Saladini Pilastris		£14
Rosso Piceno		
Dark cherries, almonds, meaty (IT, '16)		
Domaine Galévan Puy St Martin		£15
Garrigue, rosemary and black olive (FR, '16)		
Chateau Guibon		£15
Sapid, fruity, structured (FR, '15)		
Luna Beberide Mencia Joven		£16
Light, spicy finish, ripe fruit (ES, '17)		
Niepoort Drink Me		£18
Red cherries and spicy pepper (PT, '16)		
Vallarom Cabernet Sauvignon		£21
Proportioned, classic, cassis (IT, '17)		
Chateau Barbe Blanche		£24
Cuvée Henri IV		
Decadent chocolate and deep cassis (FR, '12)		
Chateau de Rochemorin		£25
Classic, ripe red fruit, peppery (FR, '12)		
Domaine de Nerleux		£26
Saumur Champigny		
"les Loups Noirs" Raspberry, leafy freshness, black pepper (FR, '15)		
Chateau Dutruch Grand Poujeaux		£31
Vibrant black fruit, savoury and structured (FR, '11)		

SWEET/PORT/SHERRY

	bottle	
Bodvin Late Harvest Tokaji		£14
Candied quince and citrus (HU, '16)		
Niepoort Ruby Dum		£11
Plums and cherries with a dab of spice (PT)		
Valdespino Deliciosa		£11
Manzanilla		
Sea spray and camomile (ES)		

BAR MENU

AVAILABLE INSIDE

BOARDS AND SNACKS

(available from the bar)

Fennel salami with gherkins £5

Pork Pie (W H Wellbeloved, Deptford) £4.5

Cheese board (*Neal's Yard Dairy*) £10 | £18

Gorwydd Caerphilly - raw cow's milk, North Somerset

Gubbeen - pasteurised cow's milk, Cork, Ireland

Stilton - pasteurised cow's milk, Nottinghamshire

Charcuterie board £12 | £20

(*Perinelli Salami, Penge, SE London*)

Classic Italian - garlic and black pepper

London Chorizo - sweet Spanish paprika

Fennel Salami - toasted fennel seeds

Cheese and charcuterie board £20

Bread and olive tapenade £4

Tomato and smoked paprika picos £3

Pitted Nocellara olives £3

Cocktail mixed nuts £3

Crisps £2

Some of our food and drinks may contain allergens.

Please speak with our team if you need any help