

September.



Snacks.

Goat cheese & thyme	4 - 00	Cassava crisps	4 - 00
Nocerella olives	4 - 00	Truffle & Pecorino nuts	4 - 00

Plates to share.

Beetroot. Spiced, horseradish buttermilk, goat cheese & crisps	8 - 00
Sea Bream. Rillettes, crème fraîche, pickled daikon & flat parsley	11 - 00
Cuore del Vesuvio Tomatoes. Marinated, Lardo salumi, Tropea onions & focaccia	9 - 50
Wild Mushrooms. Sautés, Paris, King Oyster, Hen of the Woods & Pecorino Romano	10 - 50
Barbary Duck. Confit, sour cherry ketchup & Jerusalem artichokes	10 - 50
Onglet beef. Medium rare, Beluga lentils, Nduja & red chimichurri	13 - 00
Amarillo Peach. Grilled, Fiore di Latte, ginger & turmeric London honey, amaretti biscuit	12 - 00
Cheese Platter. Seasonal hard & soft, smoked salt honey, garnish de saison	11 - 00

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Wines.

	125ml	Bottle
Sparkling.		
Prosecco Lampo, Borgoluce, Italy, N.V.	9 - 00	44 - 00
Pierre Gerbais Champagne "Réserve", N.V.	12 - 00	70 - 00
White.		
974 Viognier, Chateau Pesquié, 2018	8 - 00	40 - 00
Bourgogne Blanc 'Les Grands Champs,' Domaine Duroché, 2017	12 - 00	60 - 00
Riesling, Knaub, Württemberg Germany, 2019	9 - 00	50 - 00
Rosé.		
Volubilia Gris, Morocco, 2019	8 - 00	40 - 00
Red.		
"L'Enjouée", Domaine Ogereau, V.D.F., 2019	9 - 00	50 - 00
Minervois, Villa Saint Roch, 2016	8 - 00	40 - 00
"Gamine" Syrah, Pierre Jean Villa, 2016	12 - 00	60 - 00

Beers.

Harbour Helles Lager, Cornwall, 4.5%	7 - 00
Villages "Rafiki" Session IPA, London, 4.3%	7 - 50
Tiny Rebel Cali-Pale Ale, Wales, 5%	7 - 50
Yonder Rosehip Saison, Somerset, 5.2%	8 - 00
Siren "Yulu" Loose leaf Pale Ale, Berkshire, 3.6%	7 - 00

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Cocktails.

E.M.P Collins.

Havana 3 yo, eucalyptus, marjoram, peppermint, Caribbean pineapple,
Fino & soda

13 - 00

Apple & Chestnut Spritz.

Fino sherry, apple & chestnut, gentian, prosecco, soda

13 - 00

Cultured Butter Martini.

Sipsmith Dry gin, The Estate Dairy cultured butter, aquavit & house bianco

14 - 00

Seasonal Lemonade.

Homemade seasonal cordial + soda

8 - 00

Timur Americano.

Noilly Prat dry vermouth, timur berry pepper, Aperol, aged aquavit & tonic

13 - 00

Melon & Jasmin Gimlet.

Konik's Tail vodka, Zerbinati melon, jasmin & Fino

13 - 00

San Marzano Tomato Adonis.

Noilly Prat Ambré, Amontillado sherry, San Marzano tomato water & Suze

13 - 00

Rhubarb & Tarragon Negroni.

Sipsmith, rhubarb, tarragon, bitter blend & house rosso

13 - 00

Blackberry & Walnut Old Fashioned.

Mount Gay Black Barrel rum, blackberry, Michter's rye, Pedro Ximenez,
muscovado & walnut bitters

14 - 00