



## COCKTAILS - £9

DARK MATTER, green chilli rum, mango, pink peppercorn  
PALOLEM SPRITZ, cardamom vodka, Ancho reyes, lemon, soda  
TOMMY'S MARGARITA, tequila, agave, lime  
PAPER PLANE, bourbon, aperol, montenegro, lemon

## SPARKLING

PROSECCO SPUMANTE DOC NV, vinicola tombacco, Veneto, Italy **8 / 36**

## WHITE

HOUSE WHITE (on rotation) **5.5 / 25**  
ALENTEJO BRANCO, Adega de Borba, Portugal **6 / 29**  
SAUVIGNON BLANC, Cape Town Wine Co, South Africa **7.5 / 37**  
PECORINO, Tocco, Abruzzo, Italy **39**

## ROSE

MENCIA, Armas de Guerra, Bierzo, Spain **6.5 / 29**

## RED

HOUSE RED (on rotation) **5.5 / 25**  
TEMPRANILLO, Garnacha, Bodegas Nekeas, Spain **6 / 29**  
SANGIOVESE, Merlot, Dado E Tratto Emilia-Romagna, Italy **7.5 / 36**  
PRIMITIVO, Tempo al Vino, Puglia, Italy **39**

## DRAUGHT (2/3)

by London Beer Factory

KRICKET Pilsner Lager (4.0%) **4.6**  
HAZYDAZE, New England Session IPA  
(4.6%) **4.8**

ROUND OF BEER, for our chefs **5**

## NON-ALCOHOLIC

NOGRONI by Seedlip **7.5**  
FREESTAR Lager (0.0%) **5**  
FRESH LIME SODA, mint **3.5**  
ICED MASALA CHAI **3**

## HOTS

ESPRESSO **2.5**