

Unwined

REAL sparkling darjeeling tea <i>sp,af</i>	£5	Elderflower Spritz	£8
Vinho Verde Pét-Nat <i>sp,w</i>	£9.25	Valdespino vermouth	£7 w ice £7.5 w tonic
Bender 'Sekt' Riesling <i>sp,w</i>	£11.5		

snacks. gordal olives [vg] £3.5 smoked almonds [vg] n £3

seasonal cheeses, quince, grapes, crackers *d,g** £4.75 ea | all £19 truffle honey £1.5
charcuterie board, sourdough crackers, chilli jam *g,n** £6.25 ea | all £25
pork rillettes, sourdough crackers, cornichons *g*,mu*,so** £13.5

house seeded loaf, stilton butter + parsley butter [v/vgo] *g,d* £6.5

lemon parmesan arancini, bagna cauda [vo] *g,e,f,d,so* £2.5 ea
try with Quintas do Homem 'Vale do Homem' Vinho Verde Pet Nat £9.25 gls

sadza chips, curried honeydew jam [v] *d,so* £8
try with Andreas Bender 'Sekt' £11.5 gls

tempura summer veg, pomegranate molasses [vg] £8
try with 'AKA' Primitivo Rosato £8.75 gls

whipped feta dip, flatbread, sumac [v] *g,d* £9
try with Besas Gruner Veltliner £6.5 gls

summer tomato, charred apricot, Tallegio [v/vgo] *d,so* £12
try with Cantina Andriano 'Rubeno' Lagrein £8.75 gls

Noray shrimp ceviche, chilli, dill *cr,so* £15
try with Protero 'Aromatico' Gewurz blend £11 gls

confit duck scotch egg, celeriac remoulade *g,e,mu,so* £15
try with Evaristo Lisbon red £5.5 gls

gnocchi alla romana, beurre noisette, walnut, preserved orange [v] *g,e,d,n,so* £18
try with Bodegas Altolandon 'Biodiverso' orange £11.25 gls

home cured salmon, lemon gel, smoked hay mayonnaise, orange pearls *f,so* £22
try with Domaine Papagiannakos Savatiano £7 gls

pork jowl, paprika crackling, black pudding, cucumber salad *g,d* £20
try with 'No Es Pituko' Carignan £6.5 gls

sides. crispy mid potatoes £5 garlic grilled greens £5.5

the unwined experience. sharing menu, min. 2 meat £35pp | veg £30pp
add wine pairings £29pp

madagascan vanilla panna cotta, red berry coulis [v] *d,so* £7

spiced chocolate crèmeux, espresso sponge [v] *g,e,d, n* £7
try desserts with Familie Reinisch Roter Eiswein £10 gls

key. v - vegetarian | vg - vegan | vo/vgo - vegetarian/vegan option available (please ask) celery | gluten | crustaceans | fish | molluscs | eggs
| lupun | dairy | mustard | nuts | peanuts | sesame | soya | so - sulphites *indicated allergen can be omitted

Please let us know before ordering if you have any dietary requirements. Menu subject to change and availability.
We will add a discretionary 12.5% service charge to your bill, 100% of all gratuities are shared between the team.