

Unwined

the unwined experience.

Experience the best of what our seasonal menu has to offer with this curated selection. Designed to be shared by the table, get the full experience with paired wines too!

lemon parmesan arancini, bagna cauda

with Quintas do Homem 'Vale do Homem' Pét-Nat (sp,w)

whipped feta dip, flatbread, sumac

with Besas Gruner Veltliner (w)

Noray shrimp ceviche, chilli, dill

with Protero 'Aromatico' Gewurz blend (w)

tempura summer veg, pomegranate molasses

with 'AKA' Primitivo Rosato (p)

summer tomato, charred apricot, Tallegio

with Cantina Andriano 'Rubeno' Lagrein (r)

pork jowl, paprika crackling, black pudding, cucumber salad

with 'No Es Pituko' Carignan (r)

£35pp

wine pairing £29pp

min. 2 people

This is a set menu, we can make minor adjustments for dietary requirements.
A vegetarian menu is available.

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 by the team.

unwinedbars.co.uk | [@unwinedinwaterloo](https://www.instagram.com/unwinedinwaterloo)