

**FOOD** designed to share.  
go all in (minus dessert) for £32/head

toad bread, almond cheese & herbs	6
gordal olives	5
house pickles	4
lentil pate, fig jam, onions	15
fried pick fir potatoes, aioli, tapenade	9
almond agnolotti, tomato butter, wild garlic	19
green salad	8
banana custard doughnut	9
dessert wine: domaine entras. solelh. france (125ml)	9.5
<i>tropical fruits. honey</i>	

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## COCKTAILS

gin & it	10.5
gin & sweet vermouth with orange twist	
porto tonico	9.5
white port, tonic, lemon & mint	
largerita	12
tequila, agave, lime & larger	

## SPIRITS 35ml

naifs nocino green walnut liqueur, earthy bitter sweet, coffee notes	5
alipus mezcal	6.5
grappa	6.5
fernet	4.5
disaronno	4.5
limoncello	5

if you see anything on the shelf that you'd like let us know

*a discretionary 12.5% service charge will be added to your bill*

## DRINKS

**BEER** brewed in bermondsey by 'the kernel'

table beer	500ml 3.0%	8.5
dry stout	330ml 4.7%	6.5
pale ale	330ml 5.3%	7
lagerbier	330ml 5.2%	6.5

## SOFTS

grape, green tea & tonic		6.5
iced tea of the day		4.5
panoma mocktail	seedlip, grapefruit, lime, soda	7.5
lucky saint lager	330ml 0.5%	5.5
'postcard' tea	ask for selection	3
'blossom' coffee	costa rica filter	2.5

## BTG/CARAFE

## 125ML/500ML

wilding, fieldwork cider	6.6% sparkling dry	5.5/18.5
entres vinyes, cava, spain	zippy, dry sparkling	8.5/33
oniric, rosat, spain	zesty, summer fruit rose	8/32
oniric, brisat spain	peachy, citrus orange	8/32
slobodne, vronski slovakia	light skin contact orange	12/44
uivo, vinho branco bib, portugal	fruity white	6/22
straffelter hof, riesling germany	citrusy white	9.5/38
uivo, vinho tinto bib, portugal	easy going red	6/22
yo el rey, 8.49, south africa	crunchy, medium syrah	12/44

ask for the bottle list

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