

## drinks

### beers + mead

<b>4oft brewery disco pils</b> ( <i>gluten free</i> ) german style pilsner with a clean crisp finish 330ml / 4.0%	£5.75
<b>thornbridge brewery green mountain session ipa</b> juicy, hazy, aromatic vermont style session ipa 330ml / 4.3%	£5.75
<b>thornbridge brewery jaipur ipa</b> award winning ipa, fruit, hoppy, enticing bitterness 330ml / 5.9%	£6.00
<b>small beer brew co hazy ipa</b> 330ml / 2.6% mango + guava hop characters	£5.25
<b>nirvana pils alcohol free</b> 330ml / 0.5% crisp with notes of citrus + spice ( <i>gluten free</i> )	£5.25
<b>gosnells hazy</b> ( <i>peckham</i> ) 330ml / 4% sparkling honey nectar brewed just around the corner from ganapati, refreshing + delicious ( <i>gluten free</i> )	£5.50

### lassis + soft drinks

<b>mango lassi</b>	£4.50
<b>sweet or savoury lassi</b> ( <i>dairy</i> )	£4.25
<b>mango / vegan lassi</b> ( <i>soya</i> )	£4.50 <i>vg</i>
<b>lime soda</b> salt / sugar or both - fever-tree soda water	£3.75
<b>nannari sharbat</b> cooling south Indian street drink of sarsaparilla, soda, lime + mint	£4.75
<b>fever-tree ginger beer</b> blend of african + indian gingers	£3.50 200ml
<b>fever-tree madagascan cola</b> madagascan vanilla, spices + citrus fruits	£3.50 200ml
<b>lemonAid passionfruit</b> hint of lime + mango, organic / fair trade	£3.75 330ml
<b>water</b> still / sparkling water	£3.75 750ml

### sparkling

<b>prapian prosecco di conegliano valdobbiadene superiore biologico nv</b> <i>veneto, Italy</i> extra dry with crisp apple + pear flavours	£36.00
---	--------

### rosé

<b>chateau oumsiyat 'souponir'</b> <i>bekaa valley, lebanon</i> luscious, aromatic rosé, spicy, notes of watermelon + rose	£8.75 175ml £33.00
<b>single estate pinot precoce</b> <i>new hall wine estate, essex, uk</i> limited edition, decadent, creamy, elegant	£38.00

### white wine

<b>clavesana langhe chardonnay</b> <i>piedmont, italy</i> notes of acacia, apple, honey with a savoury, crisp, fresh, floral palate	£8.75 175ml £33.00
<b>javier sanz 'rey santo' verdejo</b> <i>rueda, spain</i> juicy, refreshing, aromatic, notes of ripe pear	£8.75 175ml £33.00
<b>monemvasia winery tsimbidi, 'voltes white'</b> <i>central greece</i> floral aromas, green apple, juicy stone fruit	£8.75 175ml £33.00
<b>peter benedek sauvignon blanc</b> <i>matra, hungary</i> soft, juicy, delicate, mineral, citrus notes	£36.00
<b>tralci hirpini falanghina</b> <i>campania, italy</i> nose of white flowers + melon, elegant soft palate, touch of honey	£38.00
<b>dona lagradi</b> <i>plesivica, croatia</i> manzoni, pinot gris, gewurztraminer grapes, dry palate, luscious fruit	£39.00
<b>tilia nostra pinot gris, sauvignon blanc, chardonnay</b> <i>slovenia</i> the freshness of pinot gris + sauvignon blanc with body of chardonnay, touch of oak spice	£40.00

### red wine

<b>chevanceau</b> <i>languedoc, france</i> a characterful southern french marselan with great texture, rich in brambly fruit + cassis	£8.75 175ml £33.00
<b>montepulciano d'abruzzo cortalto</b> <i>abruzzo, italy</i> juicy red + black fruits, touch of pepper spice, fine tannins, soft + well rounded	£9.00 175ml £34.00
<b>bideona, 'mayela', rioja alavesa</b> <i>rioja, spain</i> dark cherry + blackberry aromas layered with a hint of violet + clove / fresh palate, long, mineral finish	£8.75 175ml £33.00
<b>tenute emera primitivo salento</b> <i>puglia, italy</i> blueberry notes, spicy, well balanced with a soft finish	£36.00
<b>tralci hirpini aglianico</b> <i>campania, italy</i> plenty of fruit, clean, bright, earthy, medium to full bodied	£38.00
<b>janos markvart kadarka</b> <i>szekezsard, hungary</i> light bodied in the way of a pinot noir, vibrant, juicy + comforting	£41.00