

drinks

beers + mead

- thornbridge brewery lukas helles lager** £5.75
traditional elegant bavarian style of beer 330ml / 4.2% (*gluten free*)
- thornbridge brewery green mountain session ipa** £5.75
juicy, hazy, aromatic vermont style session ipa 330ml / 4.3%
- thornbridge brewery jaipur ipa** £6.00
award winning ipa, fruit, hoppy, enticing bitterness 330ml / 5.9%
- small beer brew co hazy ipa** 330ml / 2.6% £5.25
mango + guava hop characters
- nirvana pils alcohol free** 330ml / 0.5% £5.25
crisp with notes of citrus + spice (*gluten free*)
- gosnells hazy (peckham)** 330ml / 4% £5.50
sparkling honey nectar brewed just around the corner from ganapati, refreshing + delicious (*gluten free*)

lassis + soft drinks

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

sparkling

- prapian prosecco di conegliano valdobbiadene superiore biologico nv** veneto, Italy £36.00
extra dry with crisp apple + pear flavours

rosé

- chateau oumsiyat 'souponir'** bekaa valley, lebanon £8.75 175ml
luscious, aromatic rosé, spicy, notes of watermelon + rose £33.00

white wine

- javier sanz 'rey santo' verdejo** rueda, spain £8.75 175ml
juicy, refreshing, aromatic, notes of ripe pear £33.00
- sula vineyards chenin blanc** nashik, india £8.75 175ml
tropical fruit flavours, mineral undertones and good acidity £33.00
- monemvasia winery tsimbidi, 'voltes white'** £8.75 175ml
central greece floral aromas, green apple, juicy stone fruit £33.00
- peter benedek sauvignon blanc** matra, hungary £36.00
soft, juicy, delicate, mineral, citrus notes
- tralci hirpini falanghina** campania, italy £38.00
nose of white flowers + melon, elegant soft palate, touch of honey
- tikves, temjanika, luda mara** north macedonia £39.00
aromatic, dry with notes of elderflower, crisp, refreshing citrusy finish
- tilia nostra pinot gris, sauvignon blanc, chardonnay** £40.00
slovenia the freshness of pinot gris + sauvignon blanc with body of chardonnay, touch of oak spice

red wine

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