

# Wines by the glass

If you have a voucher, please speak to a member of staff

## Sparkling and aperitif

	notes:	125ml	175ml
Wiston Brut NV, Wiston Estate, West Sussex, England	cream, crisp apple, toast Make it a Kir Royale	9.5 10	11.00 11.50

**Winter warmer**  
A glass Smith & Woodhouse 10yr tawny port and Valdeon blue with walnuts,  
8.50£

White	Main grape:	Notes:	125ml	175ml	250ml
Bergerie de la Bastide blanc 2018, Bergerie de la Bastide, Languedoc, France	blend	lemon curd, biscuit, granny smith	4.70	5.70	7.70
Trebbiano d'Abruzzo 2020, Cantina Sociale Frentana, Abruzzo, Italy	trebbiano	yellow plum, pear, apple	5.50	6.75	9.25
Gruner Veltliner 2019, Eschenhof Holzer, Wagram, Austria (O, V)	gruner veltliner	white pear, grapefruit, spice	6.25	8.25	10.25
Falanghina Rami 2020, Di Majo Norante, Molise, Italy (O)	fanghina	citrus blossom, bitter orange, pine nuts	6.75	8.75	11.25
Chablis 2019, Domaine Gerard Tremblay, Burgundy, France	chardonnay	mineral, honey, citrus	7.75	10.25	13.75
Rosé	Main grape:	Notes:	125ml	175ml	250ml
Reserve de Gassac Rose 2020, Mas de Daumas Gassac, Languedoc, France	grenache	crisp, red fruit, herbs	6.75	8.75	11.25
Red	Main grape:	Notes:	125ml	175ml	250ml
Bergerie de la Bastide Rouge 2019, Bergerie de la Bastide, Languedoc, France	bordeaux blend	red fruit, smooth, mineral	4.70	5.70	7.70
Ciello Rosso Nero d'Avola 2020, Ciello, Sicily, Italy	nero d'avola	sour cherry, dried herbs, plum	5.50	6.75	9.25
Opta tinto 2016, Boas quintas, Dao, Portugal (served chilled)	touriga nacional	violets, red berries, black pepper	6.25	8.25	10.25
Barbera d'Asti Gelsomora 2018, Cossetti, Piedmonte, Italy (V)	barbera	plum, blackberry, exotic spice	6.75	8.75	11.25
Biutiful 2018, MAAL, Mendoza, Argentina	malbec	mocha, cherry, blackcurrant	7.75	10.25	13.75

O = Organic, B = Biodynamic, V = Vegan/Vegetarian

Cocktails, beers and G&Ts on page 3...

# Snacks

Nocellara olives <b>Vg</b>	3.5
Pistachios <b>Vg</b>	2.5
Kikos (crunchy maize kernels) <b>Vg</b>	1.5
Picos (Spanish breadsticks) <b>Vg</b>	1.0
Sourdough Bread and Olive Oil <b>Vg</b>	2.0
Marcona almonds <b>Vg</b>	3.0

# Our food...

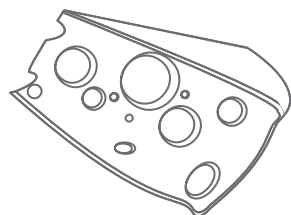
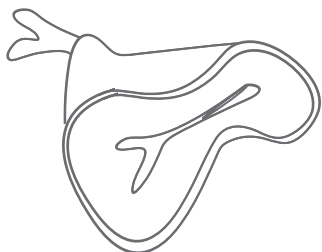
We pride ourselves on sourcing our food from some of the best suppliers, both locally and internationally. Here's a list of where our food comes from:

**Bread:** is collected fresh each morning from the Infinity Foods Bakery, just round the corner!

**Cheese:** is sourced from the Fine Cheese Co in Bath, and locally from The Cheese Man.

**Fish:** we get delivered direct from The Weald Smokery in Kent, and Curing rebels in Shoreham

**Charcuterie:** comes from the Fine Cheese Co, Brighton legends Curing Rebels and from Spanish food specialists Basco.



## Small Plates

Smoked mackerel pate *	4.5
Pago los Vivales' gran reserva Manchego, membrillo <b>UP</b> *	5.0
Valdeon Picos Azul blue cheese, walnuts, truffle honey *	5.0
Jamon serrano, peppered almonds, olive oil <b>S</b>	6.0

## Cheese and Charcuterie

Build your own board - choose 2 or more items

<b>Creamy:</b> Delice de Bourgogne	Cow, France <b>V</b>	3.5
<b>Soft:</b> Baron Bigod	Cow, Hampshire <b>UP</b>	4.0
<b>Savoury:</b> Old Winchester	Cow, Wiltshire <b>V</b>	3.5
<b>Fresh:</b> Sussex Slipcote	Sheep, Sussex <b>V</b>	3.5
<b>Nutty:</b> Manchego	Sheep, Spain <b>UP</b>	3.5
<b>Washed:</b> Red Wine Farmer	Cow, Switzerland <b>UP</b>	3.5
<b>Goat:</b> Gouda	Goat, Holland <b>V</b>	3.5
<b>Blue:</b> Valdeon Picos Azul	Cow, Goat, Spain <b>V</b>	3.5
<b>Can't decide?</b> House Selection	Creamy, Savoury, Blue	10.0

Arturo Sanchez Chorizo Iberico	Paprika, Pork, Spain	3.0
Cecina de Leon <b>S</b>	Smokey, Beef, Spain	4.5
Somalo jamon serrano reserva	Nutty, pork, Rioja	4.0
Brighton Salami	Aromatic, pork, Brighton	4.5

All boards come with organic sourdough, chutney and pickles

V= Vegetarian Vg= Vegan UP= Unpasteurised \*=contains milk **S**=contains pork,

Please note, for orders of Small Plates or Cheese and Charcuterie, an optional 10% service is added to your bill

Please ask staff for any allergy requirements

## Beers & cider

330ml

Northern monk, Striding edge session pale, 2.8% (440ml)	5.75
Brighton bier, pale ale 4.5%	5.0
Lost and grounded, keller pils 4.8% (375ml (draught))	3.75
Estrella Galicia, pilsner, 4.7%	5.0

Magic rock, Saucery, GF session IPA, 3.9%	5.0
Wild Beer Co, Millionaire, Caramel Milk Stout. 4.7%	5.0
Dunkertons Organic Cider, Herefordshire, 5.0%	5.0
Sandford orchards, Devon red medium cider 4.5% (440ml)	5.0

## Gins & Tonics

Single Double

Brighton Gin	orange, pine, vanilla	6.50	8.95
Hayman's London Dry	juniper, cinnamon, citrus	6.50	8.95
East London liquor Co, Classic London gin	Angelica root, Indian spice, kaffir lime	7.00	9.45

## Cocktails

Negroni	Hayman's London Dry, Campari, Lacuesta Vermouth	8.50
Manhattan	Buffalo Trace, Lacuesta Vermouth, Angostura	9.50
Martini	Hayman's London Dry, Dolin sec Dry Vermouth	9.00
Old Fashioned	Buffalo Trace, demerara, bitters	9.00

## Soft drinks

Folkington's Apple Juice	2.75
Karma cola	3.00
Punchy, Blood orange, bitters and cardamon	3.00
Coke/Diet Coke, lemonade, ginger beer	2.75
Sipsup Brighton Raspberry Lemonade/Sicilian lemonade	3.00

## Afters

Nikka 'From the Barrel', Double Matured Blend, Japanese (51.4%)	5.00
Baron de Sigognac 10yr Bas-Armagnac(40%)	6.00
domaine l'Ancienne Cure, Monbazillac, France 75ml	5.95
Cesar Florido, Moscatel Dorado, Jerez, Spain 75ml	3.50
Smith and Woodhouse 10yr tawny port, Oporto, Portugal 75ml	6.50