

Wines by the glass

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

Sparkling and aperitif

	notes:	125ml	175ml
Classic Cuvee 2018, Court Garden, East Sussex, England (V)	fresh, honeysuckle, greengage Make it a Kir Royale or a Classic Champagne cocktail	10.50	13
		11	13.50

San Francisco Café Royal
Sloe gin, dry & sweet vermouth, bitters

12

White	Main grape:	Notes:	125ml	175ml	250ml
Smederevka 2021, Tikves Winery, North Macedonia	smederevka	cherry blossom, peach, nashi pear	5.85	7	9.45
Cuvee Membliarus Assyrtiko 2021, Château Oumsiyat, Bekaa Valley, Lebanon	assyrtiko	grapefruit, minerals, sumac	7.10	8.45	10.85
Kreuznacher Riesling Trocken 2021, Anton Finkenauer, Nahe, Germany	riesling	slate, lime, guava	7.25	8.85	11
A.MUSE White Malagouzia 2021, Muses Estate, Sterea Ellada, Greece (V)	malagouzia	white flowers, stone fruits, citrus	8.50	10.25	13.55
Saint-Bris 'Exogyra Virgula' 2020, Goisot, Burgundy, France (B,V)	sauvignon blanc	delicate, mineral, lemongrass	10.40	13	17.20
Rosé	Main grape:	Notes:	125ml	175ml	250ml
Reserve de Gassac Rose 2021, Mas de Daumas Gassac, Languedoc, France	grenache	crisp, red fruit, herbs	6.90	8.20	10.70
Red	Main grape:	Notes:	125ml	175ml	250ml
Ciello Rosso Nero d'Avola 2021, Ciello, Sicily, Italy (O,V)	nero d'Avola	dried herbs, plum, bright	5.55	6.80	9.25
Jaspe Rouge 2021, Château Oumsiyat, Bekaa Valley, Lebanon	merlot/tempranillo	wild berries, thyme, lavender	7.10	8.45	10.80
Stone Elephant, Time Waits For No Man 2021, Finca Bacara, Jumilla, Spain (V)	monastrell	juicy, powerful, black forest fruit	7.70	9.35	11.80
Saumur-Champigny Vieilles Vignes 2022, Loire, France	cabernet franc	mint, green peppers, tomato leaf	8.20	9.75	12.60
Zero Manipulation Tollini Vineyard, Peterson Winery, Redwood Valley, California, USA	carignane blend	mullberries, winter spice, iodine	9.25	11.60	15.40

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

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

Have you seen our lunch offer?

3 small plates for just £9, 12-4pm

Sunday-Friday; Excludes Burrata and Anchovies

Snacks

Peppered honey roasted nuts V	3.5
Sourdough Bread and Olive Oil Vg	3.5
Kikos (crunchy fried corn kernels)	2.5
Marcona almonds Vg	3
Spanish breadsticks	1
Nocellara olives Vg	4.5

Our food...

We pride ourselves on sourcing our food from some of the best suppliers, both locally and internationally.

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

Cheese: is sourced from Spanish specialists Basco and locally from The Cheese Man.

Charcuterie: comes from Basco and Brighton legends Curing Rebels.

V= Vegetarian Vg= Vegan UP= Unpasteurised *=contains milk

\$=contains pork, \$=contains eggs, mustard

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

Small plates

Chargrilled artichoke hearts Vg	3.5
Pago los Vivales' gran reserva Manchego, membrillo UP*	6.5
Valdeon Picos Azul, walnuts, truffle honey *	5
Smoked mackerel rillettes \$	4.5
Jamon Serrano, peppered almonds, olive oil \$	6
Burrata, n'duja vinaigrette, EVOO \$*	8.5
Cantabrian anchovies, EVOO	7

Cheese and Charcuterie

Build your own board - choose 2 or more items

All boards come with organic sourdough, chutney and pickles

Creamy: Delice de Bourgogne	Cow, France V	4
Soft: Baron Bigod	Cow, Suffolk UP	4.5
Savoury: Old Winchester	Cow, Wiltshire V	4
Fresh: Rosary	Goat, Wiltshire V	4
Nutty: Manchego Gran Reserva	Sheep, Spain UP, V	4.5
Alpine: Extra aged Comte	Cow, France UP	4
Hard: Stoney Gate	Cow, Wiltshire V	4
Blue: Valdeon Picos Azul	Cow, Goat, Spain UP	4
Can't decide? House Selection	Creamy, Savoury, Blue	11.5

Arturo Sanchez Salchichon Iberico	Wine/garlic, pork, Spain	4.5
Arturo Sanchez Chorizo Iberico	Paprika, pork, Spain	4
Spianata picante	Chilli, pork, Italy	3.5
Jamon Serrano Reserva	Nutty, pork, Spain	4.5
Curing Rebels Brighton Salami	Pepper, pork, Sussex	4.5

Beers & cider

330ml

Tiny Rebel Cali pale ale 5%	5
Constant Elevation, helles lager 4.8% (375ml draught)	4
Veltins pilsner (500ml) 4.8%	6
Estrella Galicia, pilsner, 4.7%	5

Magic Rock, Dark arts, surreal stout 6.0%	5
Sandford Orchards, Devon red cider 4.5% (440ml)	4.50
Big Drop Brewing co, Paradiso citra IPA 0.5%	5

Gins & Tonics

Single Double

Brighton Gin	orange, pine, vanilla	6.50	8.95
Hayman's Old Tom gin	juniper, cinnamon, citrus	6.50	8.95
East London Gin	juniper, spice, lavender	7	9.45

Cocktails

Negroni	Brighton gin, Campari, Vermouth	9.50
Manhattan	Buffalo Trace, Vermouth, Angostura	10.50
Martini	East London dry gin, Dolin Dry Vermouth	9.50
Old Fashioned	Buffalo Trace, Demerara sugar, bitters	9.50

Soft drinks

Folkington's Apple Juice	2.75
Fentimans cola or ginger beer	3.50
Punchy blood orange & cardamom	3
Something & Nothing hibiscus & rose or yuzu soda	3
Sipsup Brighton raspberry or Sicilian lemonade	3

Afters

Nikka Days (40%)	5
H By Hine, VSOP cognac (40.%)	5
Domaine l'Ancienne Cure, Monbazillac, France 75ml	6.50
Cesar Florido, Moscatel Dorado, Jerez, Spain 75ml	3.50
Smith and Woodhouse 10yr tawny port, Oporto, Portugal 75ml	6.50