

From the Counter	Daily soups	6
	Daily salads	7
	Daily sandwiches	8
		Any 2 for 10
Smalls	Shishito peppers, miso glaze pb	8
	Meatballs, tomato sauce, parmesan	9
	Guacamole, crudites, taro crisps pb	10
Mains	Mac and cheese, scamorza, parmesan	14
	Dirty vegan burger, mustard, iceberg, tomato, pickle, sweet potato fries pb	17
	Dirty burger, cheddar, mustard, iceberg, tomato, pickle, fries	17
	Rigatoni, beef bolognese	17
	Chicken paillard datterini tomatoes, cucumber, basil	18
	Salmon, spinach, aioli	19
Sides	Chips Sweet potato fries Butter lettuce Avocado	all 6
Sweets	Selection of ice cream	3 per scoop
	Cookies, double chocolate, salted caramel	3
	Carrot cake, coconut cream pb	3
	Chocolate brownie	3
	Vanilla cheesecake, strawberries	7

Draught Beer	Posh Lager 4.1%				6
	The Rascal Session IPA 4%				6
	Work IPA 5.4%				7
Bottle Beer	Bitburger 0%				5.5
	Peroni 5.1%				5.5
	Taunton Cider 4.0%				6.5
Whites			175ml	500ml	btl
	Maison Vincent, Languedoc, Fr 19	7.5	19		28
	Sauvignon Blanc, Santa Alegra, Ch 19				31
	Pinot Grigio, 'Delle Dolomiti', Trovati, Veneto, It 19	9	26		36
	Picpoul de Pinet, Beauvignac, Languedoc, Fr 19				37
	Chardonnay, Cycles Gladiator, California 18	11	30		45
	Gavi di Gavi, La Meirana, Piemonte, It 19				50
Reds	Maison Vincent, Languedoc, Fr 19	7.5	19		28
	Primitivo, Visconti della Rocca, Puglia, It 19				29
	Montepulciano D'abruzzo, Itinera, It 17	9.5	27		39
	Pinot Noir, Cycles Gladiator, California 18	11	30		45
	Malbec Single Vineyard, Decero, Mendoza, Arg 18				48
	Rioja Crianza, Bodegas Altanza, Sp 17				48
Rose	Maison Vincent, Languedoc, Fr 19	7.5	19		28
	Lady A, Provence IGP, Fr 19	10.5	29		42
	Lady K, Coteaux d'Aix en Provence, Fr 20 (org)	16.5	49		68
Sparkling			125ml		btl
	Prosecco Treviso DOC, Luna Argenta, Brut NV		9		42
	Collet, Brut NV		12.5		68
	Ruinart, Brut NV				85

125ml available. There is a discretionary 12.5% service charge added to your bill.
All above prices are inclusive of VAT.

COCKTAILS

House Tonics all 12

Soho Mule, 42 Below Vodka, lime, ginger, soda

Island Negroni, Banks 5 rum, Lady A rose, Cocchi Rosa, Campari

Picante De La Casa, Patrón Reposado tequila, chilli,
coriander, lime, agave

Eastern Standard, 42 Below vodka or Bombay Sapphire gin, lime,
cucumber, mint

House Specials all 12.5

House Cooler, Seven Tails XO, Aperol, raspberries, lemon, mint

Champagne Martini, Amass vodka, Champagne cordial,
orange bitters

T & T, Casamigos Reposado tequila, TRIP CBD (lemon & basil)

Non-Alcoholic 7

Vibrante Spritz, Martini Vibrante non-alcoholic aperitif, tonic, orange

BEER

Draught

Posh Lager 4.1% 6

The Rascal Session IPA 4% 6

Work IPA 5.4% 7

Bottled

Bitburger 0% 5.5

Peroni 5.1% 5.5

Taunton Cider 4.0% 6.5

Press Juices
all 6

Green, cucumber, apple, celery, spinach, romaine, kale, lemon
Hard Green, cucumber, lemon, celery, ginger, kale, romaine, spinach
Ginger, apple, lemon, ginger
Berry, strawberry, lemon, apple, mint
Citrus, orange, lemon, tangerine, grapefruit, turmeric,
cayenne, black pepper

Smoothies
all 7.5

Greens & Avocado, kale, avocado, kiwi, banana, spirulina, mint, lime,
ginger, dates, coconut water
Coffee & Banana, espresso, cacao nibs, hemp seeds, banana, maca,
dates, oats
Mango & Turmeric, mango, avocado, pineapple, turmeric, ginger, black
pepper, dates, coconut

Cbd Trip
all 6.5

Lemon & Basil | Elderflower & Mint | Peach & Ginger
250ml lightly sparkling

Fresh Juice
all 4

Orange | Grapefruit | Apple

Coffee

House Espresso by Grind, Shoreditch, London	3.5
Cold Brew by Bottleshot Cold Brew, Black Oat	4
Matcha Latte	4

Tea
all 3.5

English Breakfast | Earl Grey | Peppermint | Fresh Mint
Chamomile | Green | Jasmine | Red Berry & Hibiscus | Rooibos

Milk Alternatives Oat | Soya | Coconut

Please let us know if you have any allergies or dietary requirements. Our drinks are made here and may contain trace ingredients. There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.