



COCKTAILS

Frozen Raspberry Iced Tea <i>Iced Tea Slushie with Vodka, Raspberry, Ginger (available from 5pm)</i>	5
Brunswick Spritzer <i>Acqua Bianca Liqueur, Asterley Bros Aperitivo, Tonic Water</i>	12
Seasonal Negroni <i>Four Pillars Olive Leaf Gin, Sloe Gin, Americano Vermouth, Dry Curacao, Suze</i>	12.5
Hibiscus Margarita <i>Destilado de Agave, Hibiscus, Lime</i>	12
Chilli Pisco Sour <i>Pisco, Chilli, Lemon</i>	13
Yuzu Chuhai <i>Yuzu Sake, Honkaku Rice Shochu, Winter Melon Bitters, Soda</i>	13
Mezcal Paloma <i>Mezcal, Amontillado Sherry, Agave, Rectified Grapefruit Juice, Grapefruit Soda</i>	13
Brunswick Martini No.3 <i>Broken Clock Vodka, Dry Vermouth, Fino Sherry, Elderflower, Mint</i>	14

NON-ALCOHOLIC DRINKS

Agua de Madre (250ml can) <i>Sparkling kefir water with lemon & ginger</i>	8
Townsend Farm Apple Juice	4
NV Thomson & Scott, Naughty Sparkling 0%, Chardonnay. <i>Off dry, ripe apple & lemon zest</i>	6
2023 Domaine des Grottes 'L'Antidote Petillant' 0%, <i>Sparkling Gamay, off dry</i>	7
NV Thomson & Scott, Naughty White <0.5%, Chardonnay/Chenin. <i>Yellow apple & lime</i>	6
NV Thomson & Scott, Naughty Red <0.5%, Syrah. <i>Candied cherries, rose & black pepper</i>	6
Everleaf 'Forest' & Tonic <0.5%, <i>Blend of sustainably sourced botanicals</i>	9
JinJin, Soda & Lime 0%, <i>Sour fruits, earthy & savoury</i>	8
Feragaia & Ginger Ale 0% <i>Distilled in Scotland, zero sugar, vegan & gluten free</i>	9
Botivo & Soda 0% <i>Bitter, citrusy, herbal non-alc aperitivo. Also great with tonic water or grapefruit!</i>	9

BEER/CIDER

Lost & Grounded Keller Pils	7.5
Signature Brew 'Roadie' Session IPA	7.5
Small Beer Brew Co. Hazy IPA 330ml can 2.3%	7.5
Lucky Saint 330ml bottle <0.5%	7.5
Townsend Farm Wild Ferment #2 Cider 330ml can	8



WINE LIST

SPARKLING WINE

Cava, Pago de Tharsys NV 'Brut Nature' 7/38

Balance of texture & freshness, alongside ripe stone fruits.

Crémant de Limoux, Maison Antech 'Rosé' 2022 . . . 11/62

Soft cherry, tart cranberry & brioche like texture.

Kent Sparkling Wine Westwell 'Pelegrim' NV . . . 16.5/99

Chardonnay/Pinot. Energetic acidity & stone fruits.

Champagne Moët & Chandon 'Brut Imperial' NV . . 22/129

40% Pinot Meunier, 30% Chardonnay, 30% Pinot Noir.

KEG WINE

125ml/ 500ml/ 750ml

WHITE

Sauv. Blanc, South France, Vinexplore 2023 . . . 6/24/36

Vibrant, tart gooseberries & bergamont.

Viognier, South France, Le Paradou 2022. . . . 6.5/26/39

Creamy nature, peach & orange blossom.

Chardonnay, Pay D'Oc, Tacheron 2022 7.5/30/45

No oak, lees aging. Coating texture, apricot & lemon skin.

RED

Grenache/Syrah, South France, Vinexplore '23 . . 6/24/36

Silky texture, forest fruit compote & spice.

Merlot/Cabernet, Bordeaux, Ch.des Arras 2021 . . 7/28/42

Lighter Bordeaux style. Acai berry, blackberry & blackcurrant.

Pinot Noir, Pay D'Oc, Tacheron 2023 8/32/48

Some oak ageing. Fruit forward Pinot. Raspberry & earth.

WHITE

Macabeo, La Mancha, Bodega Bodega 2023. 6.5/37

Tart mirabelle, lemon verbena & soft body.

Loureiro, Vinho Verde, Márcio Lopes 2024. 7.5/45

Slight spritz. Peach, lemon & acidity.

Muscadet Sur Lie, Loire, Dom. de la Quilla 2023 . . . 9/52

Minerality, tree fruits paired with leesy texture.

Cataratto, Sicily, Feudo Montoni 2023 10/59

Softness of waxy lemon, melon & bay leaf.

Albarinho, Rías Baixas, Casa Monte Pio 2023 11/66

A rich, weighty white from the Valley of Salt.

Trebbiano, Campania, Vigneti Tardis 'Venerdi' 2019. 12/72

Clean and pure with extra texture from some skin contact.

Sauv. Blanc, Pouilly-Fumé, Didier-Pabiot 2023. . . . 14/80

Rich body yet refreshing, notes of nectarine & flint.

Chardonnay, Montagny, Clos Salomon 2020 16.5/99

Coating texture, ripe apricot, freshly churned butter & toast.

BOTTLES

RED

Tempranillo, La Mancha, Bodega Bodega 2023 . . . 6.5/37

Vibrant energy, juicy forest fruits & peppery finish.

Malbec, Cahors, Château Paillas 2020 8.5/49

Scents of blackcurrant, blueberry & chocolate.

Aglianico, Campania, Vigneti Tardis 'Martedi' 2021. . 9.5/55

Crunch & juice paired with soft tannin and earthiness.

Merlot/Malbec, Bordeaux, Maison Neuve 2020 10/59

Unoaked. Crowd pleaser. Blackcurrant, floral & medium body.

Barbera d'Asti, Cossetti 'La Vigna Vecchia' 2022 . . . 11/66

90 years old vines. Silky texture, blueberries & sweet cherries.

Gamay, Beaujolais, Daniel Bouland 2023. 12/72

Red fruits & ripe black cherry lifted by bright acidity.

Sangiovese, Rosso di Montalcino, Canalino 2021. . . . 14/80

Red fruits, sour cherry, savoury tomato & earthiness.

Pinot Noir, Rully, Jean-Baptiste Ponsot 2022. 16.5/99

Simply a delight! Earth, spiced plum & silky mouthfeel.

ON SKIN

Rkatsiteli & Kisi, Kakheti, Bedoba 2022 10/60

Layers of dried apricot, orange peel and wild herbs.

Gewürztraminer, Alsace, Domaine Stoeffler 2022 . . 12/72

An aromatic blend with Riesling & Muscat. Juicy & pithy.

CHILLED RED

Monastrell, Jumilla, Parajes del Valle 2023. 9/52

Juicy plums, smooth & extremely quaffable.

Lemberger, Württemberg, Troupe & Schnaitmann '23. . 12/72

Crunchy acidity plays with ripe red fruit.

OXIDATIVE

Chardonnay Sous Voile, Jura, Overnoy 2019. 16/96

Aged 3yrs on lees. Bruised apple, citrus, walnut & umami.

ROSE ON KEG

Grenache/Syrah/Cinsault, Provence, Triennes 7.5/30/45

2023. *Delicate fruit & pale rose.*