

Wines By The Glass (For the full wine list, please visit the restaurant)

Whites

Bohem by Latúe LA MANCHA - SPAIN 2019 £8 - £32
SAUVIGNON BLANC - AIRÉN Light and easy. Banana and apple aromas, fresh and fruity

Emiliana, Adobe Reserva MAIPO VALLEY - CHILE 2019 £8.5 - £34
CHARDONNAY Dry with citrus aromas and fruity apple palate. Light and fresh garden wine

NATURAL WHITES BY THE GLASS

Maganza LUNA GAIA - TERRE SICILIANE IGP - ITALY 2021 £10 - £41
ZIBIBBO Natural - no fining - biodynamic - no sulphite added - minimal intervention. Mesmerising aromatics of white blossom, honeysuckle and Mediterranean herbs

J'ai un Rêve Cultiver la Réalité LES INDIGENES - LANGUEDOC - FRANCE 2022 £12 - £48
GRENACHE BLANC Unfiltered - no sulphate added - biodynamic - natural - minimum intervention. Bouquet of ripe fruits and spicy notes, soft tannins.

Orange

Maremosso Baglio Antico ALCAMO, SICILY - ITALY 2019 £11 - £44
CATARRATTO Flavours of citrus peel, herbs and ginger with a well rounded rich texture and long finish. If you never tried orange wines, this is a great start

Reds

Les Petites Perdrix PÉRIGORD - FRANCE 2019 £8 - £32
MERLOT Young and balanced, full bodied with blackcurrant and strawberry nose, smooth palate

When We Dance CHIANTI DOCG - ITALY 2019 £8.5 - £34
SANGIOVESE, CANAIOLO, COLORINO No refining - low sulphite, biodynamic, minimal intervention. Black cherry aromas, sandalwood, cedar notes. Joyful with balanced citrus

NATURAL REDS BY THE GLASS

Virgin, Domain Bousquet TUPUNGATO UCO VALLEY - ARGENTINA 2019 £9.5 - £38
MALBEC No sulphites added, minimal intervention. Intense aromas of blackberry and chocolate with hint of plums. Award winning vineyard.

Je Vois la Vie en Vert LES INDIGENES - LANGUEDOC - FRANCE 2022 £12 - £48
CARIGNAN Unfiltered - no sulphate added - biodynamic - natural - minimum intervention. Unoaked deep garnet with undertones of spice, lovely fruit balanced and crisp

Rosé

Chateaux Ollieux Romanis CORBIÈRES, LANGUEDOC - FRANCE 2019 £9.5 - £38
GRENACHE GRIS, GRENACHE NOIR, CINSAULT Grown on jurassic limestone soil. Nuances of wild herbs, raspberries. Hint of sour cherry.

Oxney Rosé TUNBRIDGE WELLS, EAST SUSSEX - ENGLAND 2022 £12 - £48
PINOT NOIR, PINOT MEUNIER no sulphite added, minimal intervention. Aromas of red berries and pomegranate with subtle fresh light fruit flavours

Sparkling

Prosecco Frizzante Sur Lie Gial DOC TREVISO VENETO - ITALY 2019 £9 (125ml) - £45
GLERA No added sulphite - natural - minimal intervention - biodynamic. Notes of white peach and crusty bread, little cloudy, full-flavoured and dry

Cava Brut Maria Salat PENEDES - CATALONIA - SPAIN Y 2021 £8.5 (125ml) - £42
XAREL-LO, MACABEO, CHARDONNAY, PARELLADA, minimal intervention - biodynamic. Unoaked medium bodied, dry. Notes of ripe fruit and baked bread supplemented with expressive citrus flavours

Hugh Fearnley-Whittingstall's River Cottage Oxney EAST SUSSEX - ENGLAND 2020 £12 - £55
PINOT NOIR, CHARDONNAY, PINOT MEUNIER, SEIVAL BLANC Delicate bubbles. Fresh with medium acidity and fruity finish of creamy peach. Elderflower and orchard aromas

We have a comprehensive list of wines by the bottle. All the wines we serve are organic. Most of them are biodynamic. We are proud to introduce a good selection of natural wines by the glass as well as by the bottle.

As a special for this season we have a Selection of Organic English Wines by the glass on offer, ranging from Horsmonden Dry, Silent Pool and River Cottage. The best of local.

Alcohol-Free Wine

White

Lautus STELLENBOSCH, SOUTH AFRICA N/V. 0.5% ABV **£8.5**
SAUVIGNON BLANC Sumptuous tropical fruit and underpinned lime flavours finishing with a fresh acidity and lingering aftertaste. Aged in oak for a period of 9 to 12 months, the wine undergoes de-alcoholization through the use of spinning cone technology at low temperatures under vacuum conditions.

Red

Lautus STELLENBOSCH, SOUTH AFRICA N/V. 0.5% ABV **£8.5**
CABERNET SAUVIGNON, PINOTAGE, SYRAH A succulent red wine, boasting pristine flavours and aromas. On the nose, it is refined, with an emphasis on red and black fruits. The palate experiences a sophisticated profile, with fine silky tannins. Aged in oak for a period of 12 months, the wine undergoes de-alcoholization through the use of spinning cone technology at low temperatures under vacuum conditions.

Rosè

Carl Jung BOOSENBURG CASTLE, RÜDESHEIM AM RHEIN, GERMANY N/V 0.0% ABV **£8.5**
CABERNET SAUVIGNON A blend of German grapes gives this rare wine the dreamy aromas of strawberry with a medium finish and an unexpected, subtle hint of Palma violets. Slightly pétillant and delicate balance. 100 years ago Carl Jung Jar developed a process for dealcoholisation in his family winery at Boosenburg Castle, removing the alcohol but retaining the aromas. Carl Jung's method was patented in 1907 and the winery practice it till this day.

NEW RELEASE!

ALCOHOL-FREE WINE ALTERNATIVE

We bring to you:

FERAL™

Fermented botanical drinks

Organic beverages crafted from humble ingredients like beets, elevated through lactic fermentation and infused with roots, spices and herbs. These are low in sugar and suitable for pregnant women, vegan and health conscious. Embark on a journey of complex and multidimensional flavours.

175ml	250ml	bottle
£8.5	£10.5	£35

Feral N°1 White beet, hop and szechuan

Feral N°2 White beet, ginger and allspice

Feral N°3 Red beet, pepper, thyme

Feral N°4 Red beet, lavender and juniper

Feral Coolers £10

Lively Hunt

Feral N°1, Alcohol-Free Sparkling Wine

Bright and Late

Feral N°3, Alcohol-Free Sparkling Wine

The Night is my Oyster

Feral N°2, Alcohol-Free Sparkling Wine

Wake Up and Dance

Feral N°4, Alcohol-Free Sparkling Wine

Cocktails

CHOOSE FROM THE CLASSIC COCKTAIL LIST
OR TRY OUR FREEDOM FROM ALCOHOL CREATIONS MADE USING ALCOHOL-FREE SPIRITS

The Classics

Martini GIN, VERMOUTH, OLIVE	£12
Espresso Martini VODKA, COFFEE LIQUEUR, ESPRESSO	£13
Mojito WHITE RUM, SUGAR, ZESTY LIME	£11
Daiquiri RUM, SUGAR, LIME Make it strawberry or passion fruit for extra £2	£10
Tequila Sunrise GRENADINE, TEQUILA, TRIPLE-SEC ORANGE JUICE	£11
Margarita TEQUILA, TRIPLE-SEC, LIME JUICE, SALT	£11
Ginger Kiss VODKA, LIME JUICE, GINGERELLA	£10
Aperol Spritz ORGANIC SPRITZ BY WALCHER, PROSECCO	£11
The Tequini TEQUILA, DRY VERMOUTH, ANGOSTURA BITTERS, LEMON TWIST	£12
Negroni GIN, TRAMONTO VERMOUTH, SPRITZ VENEZIANO	£12
Caipirinha CACHAÇA, LIME, SUGAR MAKE IT PASSION WITH AN EXTRA £2	£11
Bloody Mary VODKA, TOMATO JUICE, TABASCO, WORCESTER SAUCE	£11

WINE SPRITZERS

Watermelon Cooler ROSE WINE, SODA, WATERMELON	£10
Zesty Sparkle LIME, ORANGE, WHITE WINE, SODA	£10
Strawberry & Basil ROSE WINE, STRAWBERRY, SODA AND BASIL LEAVES	£10
True Blue CURAÇAO, WHITE WINE, SODA	£10

Freedom From Alcohol! Cocktails

These are not mocktails. They are real cocktails made using alcohol-free liqueurs and spirits

Dream Maker THREE SPIRITS NIGHTCAP (0%), TRIPLE-SEC (0%)	£8
Party Starter THREE SPIRITS LIVENER (0%), INDIAN TONIC, LEMON	£8
Heaven Spirit AECORN SPIRIT 'BITTER' (0%), ORANGE LIQUEUR (0%), SODA, MINT	£8
Mood Booster SOCIAL ELIXIR BY THREE SPIRIT (0%), GINGERELLA	£9.5
Martini CAIRNGORM GIN (0%), AECORN 'VERMOUTH' (0%)	£9
Mojito LYRE'S CANE SPIRIT (0%), SUGAR, ZESTY LIME, MINT	£9.5
Daiquiri ALC-FREE RUM, SUGAR, LIME	£9.5
Tequila Sunrise MOCKINGBIRD TEQUILA (0%), GRENADINE, TRIPLE-SEC, ORANGE JUICE	£9.5
Margarita MOCKINGBIRD TEQUILA (0%), TRIPLE-SEC	£9.5
N0groni LYRE'S DARK, AECORN BITTER, AECORN AROMATIC	£10
Bloody Mary ALCOHOL-FREE VODKA, TOMATO JUICE, TABASCO, WORCESTER SAUCE	£11

ALCOHOL-FREE WINE SPRITZERS

Made using alcohol-free wine

Watermelon Cooler ALC-FREE WINE, SODA, WATERMELON	£10
Zesty Sparkle LIME, ORANGE, ALC-FREE WINE, SODA	£10
Strawberry & Basil ALC-FREE WINE, STRAWBERRY, SODA AND BASIL	£10
True Blue CURAÇAO, ALC-FREE WINE, SODA	£10

A Kitchen Without Walls

We're often told we're one of the best vegetarian restaurants around, but for us, it's about more than just accolades. We strive to create an enjoyable dining experience, serving honest, flavorful food and thoughtfully chosen wines.

We believe in serving exceptional food that nourishes both body and mind. We prioritize simple, delicious meals paired with thoughtfully selected wines, all while minimizing our impact on the planet, dining with a clear conscience, respecting both our guests and the environment.

We source the finest organic, biodynamic, and natural ingredients whenever possible, giving preference to local and European producers. While organic certification is our ideal, we also value those who practice sustainable methods even without the label, and embrace the bounty of wild ingredients.

Our wine list boasts a curated selection of organic wines from around the globe, with a particular focus on reviving the tradition of natural winemaking with our exciting range of orange wines.

When we opened our doors three years ago, our mission was to showcase the incredible flavors and diversity of plant-based cuisine. We avoid meat and eliminate the use of soy, reflecting our commitment to ethical and sustainable practices.

We're passionate about our ingredients and happy to discuss our choices with you. While we don't advocate for any particular dietary lifestyle, we offer a delicious alternative for those seeking a meat-free meal, whether it's a conscious choice or a simple desire to explore new culinary horizons.

We believe in enjoying good food and good company. Our dishes are vibrant, flavorful, and approachable, designed to surprise and delight.

Pair your meal with an uncompromisingly robust Italian red or a bold French orange wine. Our knowledgeable staff is happy to assist with wine pairings.

Come as you are and experience the potential of a plant-centric cuisine. You might just discover that you don't need meat as much as you think.

Amélio de Oliveira

Chef and Founder