

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

Whites

Bohem by Latúe LA MANCHA - SPAIN 2019 £6.5 - £26
SAUVIGNON BLANC - AIRÉN Light and easy. Banana and apple aromas, fresh and fruity

Emiliana, Adobe Reserva MAIPO VALLEY - CHILE 2019 £7 - £28
CHARDONNAY Dry with citrus aromas and fruity apple palate. Light and fresh garden wine

NATURAL WHITES BY THE GLASS

A Thousand Fires Jauma MCLAREN - AUSTRALIA 2020 £10 - £41
MUSCAT, CHENIN BLANC Natural - no fining - biodynamic - no sulphite added - minimal intervention. Big tropical fruit and floral notes, dry but refreshing finish

Grechetto di Filippo UMBRIA I.G.T. - ITALY 2019 £12 - £48
GRECHETTO Unfiltered - no sulphate added - biodynamic - natural - minimum intervention. Bouquet of ripe fruits and spicy notes, soft tannins.

Orange

Baglio Antico ALCAMO, SICILY - ITALY 2019 £9 - £36
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 £6.5 - £26
MERLOT Young and balanced, full bodied with blackcurrant and strawberry nose, smooth palate

When We Dance CHIANTI DOCG - ITALY 2019 £8 - £32
SANGIOVESE, CANAILOLO, 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 £7.5 - £30
MALBEC No sulphites added, minimal intervention. Intense aromas of blackberry and chocolate with hint of plums. Award winning vineyard.

Like Raindrops Jauma MCLAREN - AUSTRALIA 2020 £12 - £48
GRENACHE No fining, no sulphite added, minimal intervention. Palate of raspberry punch and volcanic spice. Bouquet of violets and rose.

Rosè

Chateaux Ollieux Romanis CORBIÈRES, LANGUEDOC - FRANCE 2019 £8 - £32
GRENACHE GRIS, GRENACHE NOIR, CINSAULT Grown on jurassic limestone soil. Nuances of wild herbs, raspberries. Hint of sour cherry.

Sparkling

Prosecco Frizzante Sur Lie Giol DOC TREVISO VENETO - ITALY 2019 £9 - £40
GLERA No added sulphite - natural - minimal intervention - biodynamic. Notes of white peach and crusty bread, little cloudy, full-flavoured and dry

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.

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

They say we are one of the best vegetarian restaurants around. But all we care about is to serve a simple good meal with a good glass of wine without eating away at our conscience.

We support family owned organic, biodynamic and natural producers from all over. Although the bulk of our ingredients come from British and European growers. We will favour organic produce any day, the exception goes where the labelling doesn't apply. And also to some producers who practice organic but are still waiting for that label. Some ingredients are wild so labelling doesn't cut it.

We have a great selection of the best organic wines from the Old and New Worlds. And we are very excited to be offering a great selection of orange wines, an attempt to rescue a nearly extinct tradition of natural wine making.

When we were planning our first restaurant 3 years ago in East Sheen, our mission was to make the most of what the planet has to offer without contributing to the damage to the environment. For the same reason we don't serve meat we avoid soya as much as possible. There's a good reason behind each ingredient we choose and we are very happy to talk about it.

We are not attempting to preach or lecture anyone. We are not 'anti' anything. Most of our guests are meat eaters and we will not try to convince them to change. All we are trying to do is to give folks who decide they had enough meat - even if for a day - a natural option. And for those who are just trying to find out what else nature has to offer us we'd like to do a demonstration of that. If we were anti something, that would be the over-consumption of processed food and fast-food in our daily meals. Our dishes are simple, fresh and fun in a way anyone can understand and still be surprised.

Have an uncompromisingly robust Italian red or a bold French orange wine. If you are worried about the wine matching your food, ask the chef for suggestions. We are open and welcome a good conversation. Come as you are and try it out. You might realise you don't really need to eat that much meat anyway.