

## 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

**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

**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, 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 £7.5 - £30  
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 £8 - £32  
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 £14 - £56  
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 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

**Cava Brut Maria Salat** PENEDES - CATALONIA - SPAIN Y 2021 £8.5 - £38  
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.

# Cocktails

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

## The Classics

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

## WINE SPRITZERS

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

## Freedom From Alcohol! Cocktails

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

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

## ALCOHOL-FREE WINE SPRITZERS

Made using alcohol-free wine

<b>Watermelon Cooler</b> ALC-FREE WINE, SODA, WATERMELON	£10
<b>Zesty Sparkle</b> LIME, ORANGE, ALC-FREE WINE, SODA	£10
<b>Strawberry &amp; Basil</b> ALC-FREE WINE, STRAWBERRY, SODA AND BASIL	£10
<b>True Blue</b> 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.