



The Winter Tipi



FOOD

Nocellara del Belice olives <i>(vg, gf)</i>	£3.5	Wood fired Pink fir potatoes, ham hock, Oglelshield cheese, cornichons <i>(gf)</i>	£10
Birch sourdough bread and butter <i>(v)</i>	£3	Roast kale, ricotta and Roscoff onion flatbread <i>(v)</i>	£7
Grilled crudités, tahini dressing <i>(vg, gf)</i>	£6	Chicken liver mousse, toasted Birch sourdough, quince	£7
Cornish brown crab, leeks vinaigrette, chopped egg <i>(gf, df)</i>	£9	Whole baked St Jude cheese, honey, walnut, fennel seed cracker <i>(v)</i>	£17
A plate of cured British meats Cornichons and Birch sourdough, Islington saucisson, fennel and garlic salami and bresaola. All from Cobble Lane Cured. <i>(gf, df)</i>	£15	Chips <i>(gf, vg)</i>	£4.5

DRINKS

	125ml	Bottle		25ml	50ml
CHAMPAGNE			SPIRITS		
Veuve Clicquot Brut	£14	£82	Belvedere	£6.5	£12.5
Veuve Clicquot Rosé	£16	£92	Hennessy	£7	£13
Ruinart Rosé	--	£106	Glenmorangie	£6	£12
Dom Pérignon Blanc	--	£190	Ardbeg	£7	£14
WHITE WINE			Havana 7	£4.5	£9
Vioigner – France	£5	£30	Beefeater	£5.5	£10
Chenin Blanc – South Africa	£6	£35	Add mixer	£2.5	£2.5
Ortega – England	£7	£41	COCKTAILS		
Vouvray Sec – France	£10	£55	Negroni Black Lines		£10
A Fermament – England	--	£80	Beefeater Gin, Campari, Vermouth Rosso		
ROSÉ			Laplan Mule		£10
Dolcetto d’Alba – Italy	£6	£5	Hennessy Cognac, Gingerbread, Lime Ginger Ale		
RED WINE			Winter Sun Gimlet		£10
Primitivo – Italy	£5	£30	Belvedere Vodka, Winter Citrus Cordial		
Grenache – France	£6	£35	MOCKTAILS		
Beaujolais - France	£7	£41	Senza Armi (Americano cocktail)		£8
Dolcetto d’Alba – Italy	£9	£52	Aecorn Bitter & Aromatic Aperitifs, Seasonal Winter Citrus, Soda		
Numanthia – Spain	--	£120			
BEER					
		Pint			
Freedom Lager	£6	£5			

(v) = vegetarian | *(vg)* = vegan | *(gf)* = gluten free | Gluten-free bread available on request.

There is a 12.5% service charge applied to all food and drinks. | Allergen information is available for all our menus.