

WHITE WINE

2016 CAMINA - £4.5 / £18

Verdejo. Not just any old table wine this. Bright, fresh, easy going white from La Mancha, Spain. Stone fruits and a touch of floral on the nose. Verdejo.

2015 'EN LA PARRA' BLANCO - £6 / £23

Bodegas Nodus. Organically made at their finca 'El Renegado', this is a blend of 60% chardonnay & 40% moscatel. The result is a bright, prettily floral hit of soft fruit, hints of crisp apple and some more ripe pear. 'En la parra' means 'on the vine', the more colloquial translation is 'day dreaming' - absolutely on point. Chardonnay, moscatel.

2016 PINOT GRIGIO - £6.5 / £26

Vallagarina Cantina Valdadige. Miles away from the local spoons here - not a standard pinot. Bright fruit & refreshing acidity does the job admirably for easy aperitif drinking - a great example. Pinot grigio.

2015 PÁRAMOS DE NICASIA WHITE - £36

Verdejo Mâquina & Tabla. Knockout label on this exciting wine from La Rueda. A sensuously rich, modern Spanish white made from verdejo which is reminiscent of an oaked white bordeaux and is undoubtedly the best white we've tried from this region. Verdejo.

RED WINE

2015 TEMPRANILLO - £4.5 / £18

Las Corazas Bodegas Roqueta. Ripe & juicy house red from the heartland of Spain, Castilla y León. Has spent 3 months in oak - giving an added dimension of flavour. Spicy with delicious rich fruit - a solid wine from Rioja's most famous grape. Tempranillo.

2015 CHAVAL - £6 / £23

Bobal 'ecologica' Bodegas Nodus. From the land known as 'El Renegado' in Valencia, this deliciously spicy, deep-fruited wine is made organically and full of interest, texture & flavour. Wicked with pizza. Bobal.

2016 ROSSO DI MONTEPULCIANO - £37

Dei. From Tuscany, this is elegance divine. Lovely plush plum & blackberry fruit nose, touch of hedgerow (believe!), nice delivery, ripe tannins, decent ripeness and length. Woof. Sangiovese, canaiolo nero, merlot.

2014 LADERAS DE LEONILA - £40

Mencia Mâquina & Tabla. Expressive artwork outside and in. This is a treat - a real original. Subtly aromatic, with aniseed, fine oak and red fruit. Supple, smooth, enveloping palate, beautifully balanced, with just enough acidity and fine tannins. Mencia.

BUBBLES

PROSECCO TREVISO - £7.5 / £31

Spumante Brut il Follo. Unlike the recent flood of fizzy crap, this top prosecco is bright and zippy with rich citrus, peach and white flowers - explosion on your chaser. Glera.

LAMBRUSCO - £8 / £32

Classico Monte delle Vigne. A cheeky vimto of the wine world. Fresh, ripe, good fruit & wicked fizz. Farmed since 1983, organic since 2012. Lambrusco maestri.

With the help of our suppliers,
Lea & Sandeman,
we source all our wine
from independent
growers in Spain & Italy

COCKTAILS

NEGRONI

London dry gin, campari & vermouth
rosso / £5

POMPELMO G&T

Pink grapefruit infused gin, bitters
& tonic / £6

STAIBANO SPRITZ

Aperol, staibano amalfi smooth, prosecco,
gin & san pellegrino arancia / £7

AMALFI LEMON BELLINI

Rosemary & thyme infused gin, limoncello
& prosecco / £7

COINTREAU ESPRESSO MARTINI

Espresso, kahlua, cointreau &
vodka / £7.5

SHOOTER

NEAPOLITAN BLOOD - don staibano amalfi
smooth, vodka & lemon juice / £3

BEER

PERONI - red label (4.7%) / £3.8

PERONI - nastro azzurro (5.1%) / £4

BRICK BREWERY - peckham pils (4.8%) / £4.9

BIANCA RD BREW CO - session IPA (3.8%) / £4.6

BRIXTON BREWERY - effra ale (4.5%) / £4.5

SOFT

Coca Cola / £2

Gingerella / £1.9

Lemony lemonade / £1.9

Water (gas / no gas) / £2

HOT

Espresso / £2

Fresh mint / £2