



## WINE BAR MENU

### **FROM SEGGIANO**

Sundried Tomato Pâté & Mini Lingue **5**  
Mixed Vegetables Antipasti **8**  
Burrata & Genovese Pesto **8**

### **TIN SELECTION**

Nardin Smoked Anchovies **7**  
Ortiz Sardines **5**  
Catrineta Sardines Escabeche **4**

### **FROM BRINDISA**

Mix Chorizo and Iberico Croquetas **6**

### **FROM NATOORA**

Spiced Coconut, Turmeric & Delica Pumpkin Soup **5.5**

### **FROM OUR KITCHEN**

Bread & Butter **3.5**  
Focaccia & Olive Oil **4**  
Gordal Picante Olives **4**  
Valencia Almonds **4.5**  
Hummus & Breadsticks **3.5**  
Olive Tapenade & Breadsticks **4**

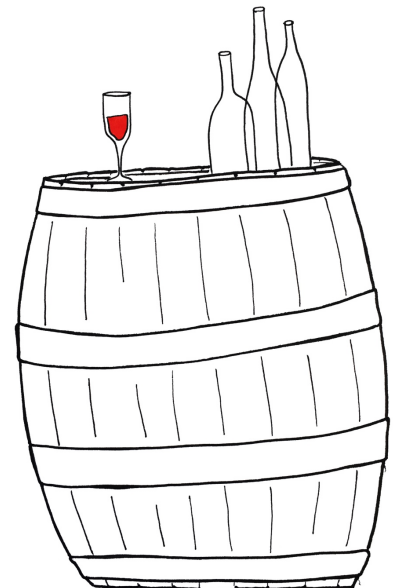
Daily Cut of Charcuterie **6.5**  
Pork & Pistachio Terrine **8**  
Duck Rillettes **7**  
Charcuterie Selection of Three **15**  
Selection of 3 Cheeses **12**  
**(All served with bread)**

Rotisserie Chicken, hand cut Fries, Salad, Aioli

Half Chicken **18**      Whole Chicken **36**

### **GALETA BAKERY & SEGGIANO**

Pastel de Nata **4**  
¼ of Panettone **4**



**\*\*\* Please inform us of any food allergies before ordering \* Please note that we do not accept cash\*\*\***

# BISTRO BY THE GLASS

## APERERO

Bloody's Classic Bloody Mary	5
Fatty's Organic Gin & Tonic / Bloody Ben's Negroni	8 / 8
Ricard Pastis or Tarquin's Cornish Pastis (25ml)	4.5
Kir / Kir Royal	7 / 12
Cesar Florido Fino (100ml)	5
Draught Beer – Hoxton Hill "Fin Lager" ½ Pint or Pint	3 / 5
Bottled Beer – Hoxton Hill "Fin Lager" or "Dual Pale Ale"	4.5
Cans – Gosnell's Mead "Citrus Sea", "Hopped", "Hibiscus", or "Sour"	6
Non-Alcoholic – Big Drop "Citrus IPA" or "Lager", Lucky Saints "Lager"	6

## SPARKLING

	<u>125ml</u>	<u>Bottle</u>
<b>Gerbais</b> NV "Reserve" Champagne, FR   <i>Pinot Noir, Chardonnay, Pinot Blanc</i>	15	74
<b>Casa Coste Piane</b> NV "Prosecco di Valdobbiadene" Veneto, IT   <i>Glera</i>	8	42

## WHITE

	<u>125ml</u>	<u>175ml</u>	<u>Carafe</u>	<u>Bottle</u>
<b>Ciello</b> 2019 "Bianco" Sicily, IT   <i>Cataratto</i>	4.5	6.5	16	24
<b>B &amp; D Schmitt</b> 2020 "FKK Weiss" Rheinhessen, DE   <i>Field Blend</i>	6.5	9	24	35
<b>Nicolas Reau</b> 2018 "Bonhomme" Loire, FR   <i>Chenin Blanc</i>	6	8	21	29
<b>Clos Tue Bœuf</b> 2019 "Vin Blanc" Loire, FR   <i>Sauvignon Blanc</i>	7	9	25	36
<b>M &amp; A Andorfer</b> 2019 "Unfiltered" Kamptal, AT   <i>Grunervetliner</i>	6	8	21	29

## ROSÉ & ORANGE

	<u>125ml</u>	<u>175ml</u>	<u>Carafe</u>	<u>Bottle</u>
(Ro) <b>Dne Plaisance Penavayre</b> 2019 "Classique Rosé" S.W., FR   <i>Neg. Syr. Gam.</i>	5.5	6.5	19	26
(Or) <b>Calcarius</b> 2019 "Orange Puglia IGP 1L" Puglia, IT   <i>Falanghina</i>	6.5	8.5	25	41 (L)

## RED

	<u>125ml</u>	<u>175ml</u>	<u>Carafe</u>	<u>Bottle</u>
<b>Eugenio Bocchino</b> 2018 "N" Piemonte, IT   <i>Nebbiolo</i>	7	9	25	36
<b>Dne Estézargues</b> 2019 "Les Galets" Cotes du Rhône, FR   <i>G,S,M &amp; Carignan</i>	4.5	6.5	16	24
<b>Dne du Cros</b> 2020 "Lo Sang del Pais" Marcillac, S.W FR   <i>Mansois</i>	5	7	17	25
<b>Viña Ilusión</b> 2018 "Rioja Joven" Rioja, SP   <i>Tempranillo, Garnacha, Graciano</i>	5	7	17	25

## SWEET & OXIDATIVE

	<u>100ml</u>	<u>Bottle</u>
<b>Clos Lapeyre</b> 2016 "La Magendia" Jurançon, FR   <i>Petit &amp; Gros Manseng</i>	8	52
<b>Clos du Gravillas</b> 2018 "Muscat St-Jean" Languedoc, FR   <i>Petit Muscat</i>	8	52
<b>Mas Amiel</b> 2018 "Vintage Rouge" / "Vintage Blanc" Maury, FR   <i>Grenache / Grenache Gris</i>	8.5	56
<b>La Stoppa</b> 2018 "Vino del Volta" Emilia-Romagna, IT   <i>Malvasia</i>	11	56
<b>Marie-Pierre Chevassu</b> 2011 "Château Chalon" Jura, FR   <i>Savagnin</i>	(75ml) 13	
<b>Dne Daniel Dugois</b> 2012 "Arbois Vin Jaune" Jura, FR   <i>Savagnin</i>	(75ml) 12	

## SOFTS

Frobishers Juices   Pineapple, Orange or Cranberry	2.5
Sabadi Cordials   Orange, Bergamot, Lemon or Ginger	3.5
Square Roots Sodas   Lemonade, Ginger Beer, Cola or Rhubarb Lemonade	3
LemonAid   Ginger, Lime or Passion Fruit	3
ChariTea   Black or Green Tea	3