



BRUNCH

Served until 3pm

House made maple granola , thick Greek yogurt, fresh berries, coconut flakes, honey, chia seeds, flaked almonds, edible flowers (N) (V)	7.0
Winter porridge , gluten free oats, quinoa, coconut milk, fresh banana, pure Vermont maple (GF) (N) (Vegan)	7.5
Award winning banana bread sandwich , mascarpone, fresh berries, flaked almonds, honey (N) (V)	9.7
Coconut bread french toast , thick Greek yogurt, fresh & freeze dried raspberries, mango, shaved coconut, bee pollen, pure Vermont maple (GF) (V)	9.8
Buttermilk blueberry pancakes , fresh blueberries, pure Vermont maple (V) Add extra berries, maple bacon or mascarpone (+3.0 each)	9.4
Two free range eggs , poached, scrambled or fried on charcoal bread* w house made chilli pesto (N) & cucumber ribbon (V) Add bacon, avocado or sausage (+2.5 each)	7.0
Avocado on charcoal , charcoal bread*, avocado, house made labne, dukkah, spinach (N) (V) Add free range poached egg or house made chilli pesto (N) (+2.0 each)	7.0
Hot & healthy breakfast greens , seasonal greens, poached free range egg, halloumi soldiers, flaked almonds, balsamic dust (GF) (N) (V)	10.5
Broccoli & corn fritters , w avocado, poached free range egg, house made chilli pesto (GF) (N) (V) Add back bacon (+2.5)	11.0
Shakshouka , spiced tomatoes, peppers, labne, baked free range eggs, charcoal bread* (V) Add chorizo (+3.5) or avocado (+2.5)	9.8
Smoked salmon royale , smoked salmon, dark rye, avocado, spinach, poached free range eggs, lemon hollandaise	11.4
Fancy bacon roll , crispy onion crusted free range poached eggs, back bacon, the Ribman's holy f*ck hollandaise, fresh chilli, paratha roti Add avocado (+2.5)	12.0
The Bondi - back bacon, poached free range eggs, sausage, mushrooms, house made chilli pesto, avocado, charcoal bread* (N)	12.8
Steak & eggs , broken crispy rice, mushrooms, rump steak, fried eggs, chimichurri (from 11am)	15.0

Timmy's burger , prime 8oz beef burger, black brioche bun*, chilli pineapple salsa, hand cut twice cooked duck fat fries	13.5
Add back bacon (+2.5) or fried egg (+2.0) or mature cheddar (+1.5)	
Substitute beef burger for fancy vegetarian burger (V)	
Substitute duck fat fries for sweet potato wedges (V)	
Substitute black brioche bun for avocado bun (+2.5)	

SIDES

House made chilli pesto (N)	2.0
Charcoal bread* / rye bread	2.0
Avocado / back bacon / sausage	2.5
Hand cut twice cooked duck fat fries	4.5

Full allergy list available

(GF) Made with gluten free ingredients but in a kitchen which uses gluten & nuts. (N) Contains nuts
(Clean) No added sugar or carbs. (V) Vegetarian

*Our exclusive charcoal bread is organic, cold fermented activated charcoal sourdough



DRINKS

ALCOHOL

Prosecco , Ca di'Alte, NV, Italy	6.0 / 29.0
Champagne , Veuve Clicquot Brut, NV, France	12.5 / 60.0
Fresh orange mimosa	7.0
Classic bloody mary / virgin mary	8.0 / 6.5
Five a Daisy - Belvedere Vodka, freshly juiced spinach, cucumber, celery & apple, mint, activated charcoal	9.5
Elderflower & cucumber martini - Hendricks gin, elderflower syrup, fresh lime, cucumber, mint	9.0
Raspberry & yuzu Champagne cooler - Veuve Clicquot Brut NV, fresh raspberries, yuzu, lemon, mint, Fevertree soda	13.0
	1/2 Pint
Freeman's Frothie , our bespoke crisp lager by Fourpure Bermondsey, 4.4%, ABV	2.4 4.8
Pils Lager , Fourpure, Bermondsey 4.7%, ABV	2.5 5.0
Pale Ale , Fourpure, Bermondsey 5.0%, ABV	2.5 5.0

JUICES & SMOOTHIES

Freshly squeezed orange juice	3.5
Red zinger juice - freshly squeezed beetroot, carrot, apple, ginger	5.0
Green detox juice - freshly squeezed cucumber, spinach, celery, apple	5.0
Go bananas smoothie - banana, fat free frozen yogurt, low fat milk, agave, banana chips, bee pollen	5.5
Yogi berry smoothie - mixed berries, fat free frozen yogurt, low fat milk, agave, freeze dried berries, edible flowers	5.5
Vegan nut smoothie - banana, cashews, vanilla, Maldon sea salt, almond milk, agave, chia seeds, banana chips (N)	5.5
Caffeine hit smoothie - banana, dates, coconut H2O, almonds, our espresso, shaved coconut (N)	5.5

COFFEE & TEA

Espresso - our special blend roasted exclusively for us by The Roasting Party	
Black (double espresso, macchiato, Americano, piccolo)	2.6
White (flat white, latte, cappuccino)	3.0
V60 filter coffee (350ml glass server)	3.5
House made chai	3.5
House made hot chocolate	3.5
Matcha latte	3.5
Bonsoy, almond milk, extra shot	+0.5
Loose leaf tea (500ml pot) by Good and Proper Tea	2.5 - 4.0
Brockley Breakfast (2.5), Darjeeling 2nd Flush (3.0), Iron Buddha (4.0), Jade Tips (3.0), White Peony (4.0), Wild Rooibos (3.0), Lemongrass (3.0), Fresh Mint (3.0)	

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EXPRESS LUNCH

In and out in
30 mins

Add a Pint of **Freeman's Frothie**, our bespoke crisp lager (4.8)
or a 175ml glass of **Le Lesc Blanc** or **Rouge** (4.9)

- Our famous Skinny Detox plate**, choice of three daily changing salads, Jospur grilled protein (turkey & corn ball, lean beef ball or sweet chilli chicken breast skewer), house made hummus or tzatziki 9.7
- Winter warmer plate**, daily house made stew or curry w mixed rice, house made labne & your choice of salad 10.4
- Paillard of chicken**, lemon, chilli & mint, house salad, crushed avocado, (Clean) 14.0
- Steak & chips**, 200g (7oz) rump steak (aged 75 days), house salad, hand cut twice cooked duck fat fries 14.5
- Timmy's burger**, prime 8oz beef burger, charcoal brioche bun*, chilli pineapple salsa, hand cut twice cooked duck fat fries 13.5
- Swap beef burger for fancy vegetarian burger (V)
 - Swap duck fat fries for sweet potato wedges (V)
 - Swap black brioche bun for avocado bun (+2.5)
 - Add mature cheddar (+1.5) or back bacon (+2.5) or fried egg (+2.0)

All wines served by the glass are available in a 125ml measure

All tap beers are available in a half pint measure at 50% of the price of a full pint

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WELCOME

We seek to create delicious simple food that reflects the purity of the ingredients that we use.

The menu is inspired by our rural Australian upbringing & the food that we grew up cooking & enjoying with our families.

Our 'small' dishes are fresh & light & designed to encourage sharing & conversation.

Our grass fed beef is reared slowly on small farms locally in the South of England & aged for between 28-75 days.

Our desserts are traditional & a little bit nostalgic.

Some of our favourite Aussie wines...

NV	Australia	Sparkling Moscato	Innocent Bystander, Victoria	7.0 / 33.0
2015	Australia	'Shaw & Smith' Sauvignon Blanc	Adelaide Hills (90 Parker points®)	8.2 / 29.5
2013	Australia	'Are you Game?' Chardonnay	Fowles, Strathbogie Ranges	8.1 / 29.2
2015	Australia	'Innocent Bystander' Pinot Noir	Yarra Valley, Victoria (84 Parker points®)	8.2 / 29.5
2013	Australia	'Ladies Who Shoot Their Lunch' Shiraz	Fowles, Strathbogie Ranges (88 Parker points®)	49.0

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PRE DRINKS

Something to start. See full drinks menu

Prosecco , Ca di'Alte, NV, Italy		6.5
Fresh orange mimosa		7.0
Guava belini – Ca di'Alte Prosecco, guava puree, grapefruit zest		7.5
Champagne , Veuve Clicquot Brut, NV, France		12.5
Raspberry sour – Beefeater Gin, freshly mulled raspberries, house made raspberry syrup, fresh lime, egg white		9.5
	1/2	Pint
Freeman's Frothie , our bespoke crisp lager by Fourpure Bermondsey, 4.4%, ABV	2.4	4.8
Pils Lager , Fourpure, Bermondsey, 4.7%, ABV	2.5	5.0
Sessions IPA , Fourpure, Bermondsey, 4.2%, ABV	4.0	5.0
Martini your way – dirty, with a twist, 007 – choices of vodka or gin available		9.0 - 11.0

BITES

Perfect with drinks

Gordal green olives (Vegan)		3.5
Tricia's spicy nuts (N) (V)		4.0
Edamame , pink Himalayan salt (Vegan)		4.0
Charcoal bread* & rosemary focaccia , house made dukkah, cold pressed olive oil (N) (V)		4.0
Halloumi fries , creamy pomegranate yogurt, lemon, mint (V)		6.2
Beer sticks by Cannon & Cannon		5.0

SMALLS

Great to share between friends - build a meal & add sides

Daisy garden - daily changing house made dips, edible soil, fresh crudités (N) (V)		6.0
House green - mixed leaves, shaved fennel, pickled radish, avocado (Vegan) (Clean)		6.0
Three beets - Josper roasted, cold pickled & candied beets, goats curd, candied seeds (V)		6.5
Smoked salmon pizza , smoked salmon, avocado, pickled vegetables, yuzu cream, pomegranate, charcoal crisp, lemon		9.0
Burrata , sun blush tomatoes, basil, cold pressed olive oil, balsamic dust (V)		10.5
Crispy calamari, courgettes & french beans , chilli, lemon, mint, the Ribman's holy f*ck sauce		8.0
Popcorn shrimp , baby gem, jalapeno mayonnaise, chilli pineapple salsa		8.0
Josper roasted chicken & chorizo skewers , red peppers, grilled pineapple (2 skewers)		9.0
Josper roasted prime lamb cutlets , house made chilli pesto (2 pieces) (N)		12.0
Charcuterie board - Three or five charcuterie selections from our seasonal counter, pickled onions, cornichons, charcoal bread*, cold pressed olive oil		12.9 / 17.0
Artisan cheese board - Selection of three or five cheeses, honeycomb, house made pineapple chutney, charcoal bread*		11.0 / 15.0

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BIGS

From the Josper charcoal grill

Paillard of chicken , lemon, chilli & mint, house salad, crushed avocado, chimichurri (Clean)	14.8
Steak & chips , 200g (7oz) rump steak (aged 75 days), house salad, hand cut twice cooked duck fat fries	16.0
Fresh tuna steak , crushed avocado, house salad, salsa verde (Clean)	16.8
Butternut squash, spinach & chickpea house curry , tarro chips, labne, tri-gran coconut rice (Vegan)	14.0
Giant chicken parmigiana (serves 2) - panko crusted chicken schnitzel, prosciutto, crushed tomatoes, burrata, house salad, hand cut twice cooked duck fat fries	34.0

STEAKS

We work with an independant Aussie butcher in Bermondsey to source our 100% grass fed beef. All of our beef comes from small UK farms in the South of England where it is reared slowly to ensure flavour & preserve animal welfare.

We age our steaks for 28-75 days & cook them over our Josper charcoal grill at almost 500°C.

Sirloin	320g (12oz)	aged 28 days	29.5
Rib Eye	400g (14oz)	aged 60 days	33.0
T-bone	570g (20oz)	aged 30 days	38.0
Add popcorn shrimp			+5.0
Add extra sauces - Miso mustard Timmy's herb sauce The Rib Man's holy fu*k hollandaise Spicy BBQ			+2.0 each

Timmy's burger , prime 8oz beef burger, black brioche bun*, chilli pineapple salsa, hand cut twice cooked duck fat fries	13.5
Add back bacon (+2.5) or fried egg (+2.0) or mature cheddar (+1.5)	
Swap beef burger for fancy vegetarian burger (V)	
Swap duck fat fries for sweet potato wedges (V)	
Swap black brioche bun for avocado bun (+2.5)	

SIDES

All 4.5

House salad , mixed leaves, shaved fennel, pickled radish, avocado (Vegan) (Clean)
Spinach , pan fried, garlic, red chilli (Vegan) (Clean)
Roasted sweet potato wedges , pomegranate, mint, yogurt (V)
BBQ corn on the cob , sriracha, coconut (Vegan)
Hand cut twice cooked duck fat fries , truffle mayo

DESSERTS

Peggy's pavlova , whipped cream, fresh berries	7.0
Liz's Mars Bar cheesecake , double cream	8.2
Salted caramel chocolate brownie sandwich , salted caramel ice cream, dulce de leche (perfect to share)	9.7
Sticky toffee pudding , dulce de leche, vanilla bean ice cream	7.0
Josper roasted fresh pineapple , mint, vanilla ice cream	6.5
Affogato , vanilla bean ice cream, our Beany Green espresso	5.0
Add shot of Baileys, Kahlua or Frangelico (+4.5 each) or house made salted caramel brownie (+3.0)	
Artisan cheese board - Selection of three or five cheeses, honeycomb, house made pineapple chutney, charcoal bread*	11.0 / 15.0

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BAR SNACKS

From 4pm - please order at the bar

Gordal olives	3.5
Tricia's spicy nuts (N)	4.0
Edamame , pink Himalayan salt	4.0
Black bread* & rosemary focaccia , house made dukkah, cold pressed olive oil (N)	4.0
Halloumi fries , creamy pomegranate yogurt, lemon, mint	5.0
Beer sticks by Cannon & Cannon	5.0
Daisy garden - daily changing house made dips, charcoal bread* crumb, fresh crudités (N)	5.0
Three beets - Josper roasted, cold pickled & candied beets, goats curd, candied seeds	6.5
Green salad - french beans, broccoli, edamame, kale, pumpkin seeds, miso dressing	7.5
House cured wild salmon , London Gin, tarragon, grapefruit, whipped avocado	9.0
Fresh burrata , sun blush tomatoes, basil, cold pressed lemon olive oil	12.0
Crispy calamari & courgettes , chilli, lemon, mint, the Ribman's holy f*ck sauce	8.0
Popcorn shrimp , baby gem, jalapeno mayonnaise	8.0
Chicken & chorizo skewers , red peppers, grilled pineapple (2 pieces)	9.0
Prime lamb cutlets , house made chilli pesto (each) (N)	6.5

CHEESE & CHARCUTERIE

London craft beer & charcuterie flight - four local London craft beer tastings perfectly paired w four seasonal British charcuterie selections from Cannon & Cannon of Borough Market	14.5
Australian wine & cheese flight - four quintessential Australian wine tastings w classic cheese pairings from around the world	18.0
Sparkling & artisan cheese flight - four tastings of sparkling & Champagne paired w cheese four decadent French cheese tastings	22.0
Artisan cheese board - three or five cheeses from the counter, honeycomb, house made pineapple chutney, charcoal bread*	11.0 / 15.0
Charcuterie board - three or five charcuterie selections from the counter, pickled onions, cornichons, charcoal bread*, cold pressed lemon olive oil	13.0 / 17.0

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LOCAL CRAFT BEER

We work closely with Fourpure Brewery in Bermondsey to brew some excellent bespoke beers. In addition, we offer six rotating local guest beers & ciders from small producers which we change every week.

London craft beer flight	8.0
Selection of four locally sourced seasonal craft beers (4 x 1/3 pints)	
London craft beer & charcuterie flight - four local London craft beer tastings perfectly paired w four seasonal British charcuterie selections from Cannon & Cannon of Borough Market	14.5

ABV	Style		2/3	Pint
4.4%	Lager	Freeman's Frothie bespoke beer made in collaboration with Fourpure Clean, crisp & very drinkable	3.9	4.8
4.7%	Pilsner	Pils Lager by Fourpure, Bermondsey Classic German pils style - generous hopping, floral & spicy aromas	4.0	5.0
4.2%	IPA	Sessions IPA by Fourpure, Bermondsey American style - bold & exciting hop character, easy drinking	4.0	5.0
5.0%	Pale Ale	American Pale Ale by Fourpure, Bermondsey Californian style pale ale - clean & bright, citrus notes	4.2	5.5
4.7%	Altbier	Neu by Orbit, Kennington Malty on the palate, bready, a bit of spicy hoppiness	5.2	6.5
7.0%	American IPA	5 O'clock Shadow by Weird Beard Beer, Hanwell Big on hoppiness: aroma & taste w citrus & floral notes	5.5	7.0
3.8%	Milk Stout	Black Perle by Weird Beard Beer, Hanwell Single hop IPA, milk, Costa Rican Zamorana coffee bean & a touch of sugar - an outstanding, creamy coffee stout	5.5	7.0
4.5%	Apple Cider	Devon Mist by Sanfords Orchard, Devon Autumnal fruit w a perceptible sparkle, plenty of scrumpy soul	4.3	5.5

All tap beers are available in a half pint measure at 50% of the price of a full pint



COCKTAILS

SIGNATURES

Five a Daisy - Belvedere Vodka, freshly juiced spinach, cucumber, celery, apple, mint, activated charcoal	9.5
Our espresso martini - Absolut Vodka, Kahlua, Crème de Cacao, freshly ground Beany Green espresso	9.0
Timmy's margarita - Zignum Reposado Mescal, agave syrup, almond milk, fresh lime, avocado	9.0

Fresh orange mimosa - Ca di'Alte Prosecco, freshly squeezed orange juice	7.0
Guava bellini - Ca di'Alte Prosecco, guava puree, grapefruit zest	7.5
Aperol spritz - Aperol, Ca di'Alte Prosecco, Fevertree soda	8.0
Champagne cooler - Veuve Clicquot NV Brut Champagne, Belvedere vodka, Somerset Pomona, apricot jam, pomegranate	13.0
Pineapple cooler - Koko Kanu Rum, fresh pineapple, lemon verbena, lemon zest syrup, fresh lemon, Fevertree soda	9.5
French cooler - Hennessy V.S. Cognac, Aperol, Innocent Bystander Moscato, fresh grapefruit, grapefruit bitters, Fevertree soda	10.0
Raspberry sour - Beefeater Gin, freshly mulled raspberries, house made raspberry syrup, fresh lime, egg white	9.5
Pornstar martini - Stolichnaya Vanil Vodka, Ca di'Alte Prosecco, passionfruit puree, fresh lime, vanilla, syrup	10.5
Bluebell sour - Amaretto infused fresh blueberries, freshly pressed apples, citrus, egg white	9.0
Negroni - Sipsmith Gin, Vermouth Rosso, Campari	9.0
Old fashioned - Woodford Bourbon, whisky barrel aged bitters, brown sugar	9.0

Classics available upon request



BUBBLES

				125ml / 750ml
NV	Italy	Prosecco	Ca di'Alte Light straw yellow w fine bubbles & notes of pear, followed by a very bright, clean, finish	6.5 / 29.0
NV	Australia	Moscato	Innocent Bystander, Victoria Intense fairy floss & blackcurrant perfumes wrap around notes of musk, Turkish delight & mandarin	7.0 / 33.0
NV	France	Sparkling Suamur	Corail Rosé sec, Suamur Barrage of wild berries on the nose w delicate flowery palate, medium dry	9.5 / 36.0
NV	France	Champagne	Veuve Clicquot, Brut Fruity aromas & more subtle toasty notes. Flavours of white fruits, raisins, brioche & vanilla (90 Parker points®)	12.5 / 60.0
NV	France	Champagne	Veuve Clicquot, Rosé Initial aromas of fresh red fruits leading to biscuity notes of dried fruits & Viennese pastries	16.5 / 75.0
NV	France	Champagne	Bollinger Special Cuvee, Brut From notes of a spiced apple pie, to generously ripe peaches & apricots. Fine, delicate bubbles add depth & structure on the palate (91 Parker points®)	68.0
NV	France	Champagne	Veuve Clicquot, Rich Cherry, mirabelle plums & grapefruit notes. Perfect served over ice	88.0
2008	France	Champagne	Veuve Clicquot, Vintage Rosé Intense w spicy notes of red & black berries, rounded voluminous finish interspersed w ample yet gentle effervescence (91+ Parker points®)	135.0
2006	France	Champagne	Dom Perignon This vintage embodies the unique Dom Perignon style, a rich, creamy mousse, fine perlage, a spirited, crisp opening leading into a broad palate of aromas & tastes (95 Parker points®)	195.0

® Robert Parker's rating system employs a 50-100 point quality scale.

90-95: An outstanding wine of exceptional complexity & character. In short, terrific wines

96-100: An extraordinary wine of profound & complex character. Very rare to find



WHITE

175ml / 375ml Carafe / 750ml

2015	France	Le Lesc Blanc Plaimont, Côtes de Gascogne Bright & refreshing w prominent citrus notes & a clean finish. Light easy drinking	5.8 / 11.3 / 20.9
2015	Australia	'Shaw & Smith' Sauvignon Blanc Adelaide Hills Aromatic w notes of grapefruit, nashi pear, lime & nettles (90 Parker points®)	8.2 / 16.0 / 29.5
2015	France (Organic)	Domaine Sautereau Sancerre Loire Refreshing acidity, notes of apple & white grapefruit	8.5 / 16.6 / 30.6
2014	Spain (Organic)	Alba Martín Albariño DO Rías Baixas Straw-yellow w intense & elegant aromas of white stone fruits, subtle blossom & natural minerality	7.6 / 14.8 / 27.4
2013	Australia	'Are you Game?' Chardonnay Fowles, Strathbogie Ranges Aromas of peach, papaya & apricot jump from the glass w subtle notes of oak in the wake	8.1 / 15.8 / 29.2
2015	New Zealand	'Cloudy Bay' Sauvignon Blanc Marlborough Fresh herbal aromas, layers of ripe guava & tropical fruit (90 Parker points®)	43.9
2015	South Africa	'Elodie' Chenin Blanc Gabriëlskloof, Swartland Orange & peach aromas w some yeasty complexity on the nose & a gently savoury finish	52.0
2015	Australia (Organic)	'Alea' Riesling Grosset, Clare Valley A generosity of lime, a touch of sweetness on the back palate, balanced by refreshingly powerful natural acidity (90 Parker points®)	48.0

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ROSÉ & ORANGE

175ml / 375ml Carafe / 750ml

2015	France	Château Beaulieu Rosé Coteaux d'Aix-en-Provence Redcurrant & wild strawberry perfumes that develop into juicy white peach & pear notes w fresh acidity	7.6 / 14.8 / 27.4
2015	France (Organic)	Miraval Côtes de Provence Rosé Côtes de Provence Hollywood pink rose, crisp & precise. A lovely mineral freshness w delicate aromas of citrus, red fruits & white flowers (91 Parker points®)	39.0
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2014	Australia (Orange) (Organic)	'Amber' Cullen, Margaret River A complex wine, w lemon, cumquat, orange blossom & hints of honey (91 Parker points®)	48.0

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RED

175ml / 375ml Carafe / 750ml

2015	France	Le Lesc Rouge Plaimont, Côtes de Gascogne Lively & fruit driven, soft cherry-skin crunch w a touch of white pepper. Light easy drinking	5.8 / 11.3 / 20.9
2011	Argentina (Organic)	Famiglia Bianchi Malbec San Rafael, Mendoza Raspberry aromas mix w prunes, spices, tobacco & subtle mocha notes. Full-bodied & smooth w rounded tannins	7.9 / 15.4 / 28.4
2015	Australia	'Innocent Bystander' Pinot Noir Yarra Valley, Victoria Lifted fruit on the nose, clean & restrained depth on the palate, lovely grip & ripe red fruits (84 Parker points®)	8.2 / 16.0 / 29.5
2015	South Africa	'Hitch' Mourvèdre Swartland, Coastal Region Red fruits & floral notes on the nose w some musk spice. Palate demonstrates great balance & a long finish	10.2 / 19.9 / 36.7
2013	Australia	'Ladies Who Shoot Their Lunch' Shiraz Fowles, Strathbogie Ranges Bold colour bursting w red fruit flavours, mulberry & gentle spices. One of our favourites (88 Parker points®)	49.0
2013	New Zealand	'Cloudy Bay' Pinot Noir Marlborough Vanilla & hints of spice, dark cherries & strawberries w toasty characters & silky tannins (90 Parker points®)	62.0
2011	Italy (Organic)	'Le Albe' Barolo G.D.Vajra, Piemonte Ruby red in colour. Aromas of red fruits & plums w floral notes & pine needles. Ripe tannins & elegant acidity	58.0
2010	France	Château Larose Trintaudon Haut-Médoc, Bordeaux Intense ruby colour w sweet spices of vanilla, cinnamon & ginger (91 Parker points®)	55.0

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RED

175ml / 375ml Carafe / 750ml

2014	France	Domaine des Bosquets Gigondas Southern Rhône Plums & berries on the nose erupt lavishly w blackberry & green apple. Lasting peppery finish (90 Parker points®)	65.0
2013	Australia	'Eligo' Shiraz John Duval, Barossa Valley Excellent sipping option, generous bouquet on the nose creamy & nutty, rich on palate, gentle tannins, broad finish - magnificent (93 Parker points®)	95.0
2010	France	Château Dufort-Vivens Margaux 2nd Cru Classé, Bordeaux The deep crimson red harbours ample array of notes from cassis to blackberries. Stylish & balanced, the 2010 Vivens is a very refined & multi-nuanced Margaux	120.0

DESSERT

75ml

2015	Australia	'Cordon Cut' Clare Valley Riesling Clare Valley Intense floral, spice & lemon aromas (93 Parker points®)	8.5
2011	Portugal	Quinta do Infantado Vintage Port Cima Corgo, Douro Fresh, fruity & spicy, full of round ripe tannins (93 Parker points®)	8.0
NV	Spain	Pedro Ximénez El Candado Jerez, Andalucia Candied, dried fruits, raisins, figs & dates (90 Parker points®)	9.0

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SPIRITS

VODKA

ABV	Origin		25ml	50ml
40%	Sweden	Absolut Blue	6.5	8.5
40%	Russia	Stolichnaya Vodka (House)	6.5	8.5
40%	Poland	Siwucha	7.0	9.0
40%	Poland	Zubrowka Bison Grass	7.0	9.0
40%	England	Sipsmith Vodka	7.5	9.5
40%	Poland	Belvedere	8.5	10.5
40%	England	Chase English Potato Vodka	8.5	10.5
40%	Russia	Beluga Noble Export	9.0	13.0
40%	USA	Crystal Head Vodka	9.0	13.0
40%	Poland	Wyborowa Exquisite	9.0	13.0

GIN

40%	England	Beefeater Gin (House)	6.5	8.5
40%	England	Bombay Sapphire Gin	7.0	9.0
41%	Scotland	Hendrick's Gin	7.0	9.0
42%	England	Sipsmith London Dry Gin	8.5	10.5
47%	Scotland	Tanqueray No.10	8.5	10.5
48%	England	Chase Williams Gin	8.5	10.5
43%	Spain	Mare Gin	8.5	10.5
47%	Germany	Monkey 47	9.0	13.0



SPIRITS

RUM

ABV	Origin		25ml	50ml
40%	Peru	Ron Cartavio Black (House)	6.5	8.5
40%	Cuba	Havana Club 3yr	6.5	8.5
40%	Cuba	Havana Club 7yr	7.0	9.0
38%	Jamaica	Koko Kanu Coconut	6.5	8.5
35%	Jamaica	Captain Morgan's Spiced	6.5	8.5
40%	Panama	Sailor Jerry Spiced	6.5	8.5
40%	Barbados	Mount Gay Eclipse	7.0	9.0
40%	Jamaica	Myers Planters' Punch	7.0	9.0
40%	Barbados	Clement Rhum Vieux Select Barrel	7.0	9.0
47%	Panama	Ron De Jeremy Spiced	8.5	10.5
40%	Venezuela	Diplomatico Reserva (extra anejo)	8.5	10.5
40%	Bermuda	Gosling Family Reserve	8.5	10.5
40%	Panama	Ron de Jeremy Reserva	8.5	10.5
63%	Jamaica	Wray & Nephew Overproof	8.5	10.5

WHISKY

40%	Blend	Chivas Regal 12yr	6.5	8.5
40%	Blend	Johnnie Walker Black Label	6.5	8.5
46 %	Isle of Skye	Talisker 10yr	8.5	10.5
40%	Highland	Glenmorangie Original 10yr	8.5	10.5
40%	Highland	Highland Park 12yr	8.5	10.5
40%	Speyside	Glenfiddich Special Reserve 12yr	9.0	11.0
43%	Highland	Glenmorangie 18yr	9.0	14.0
43%	Speyside	Macallan fine oak 12yr	9.0	14.0
43%	Highland	Dalwhinnie 15yr	9.0	14.0
43%	Islay	Lagavulin 16yr	9.0	14.0
43%	Highland	Highland Park 18yr	10.0	15.0

WHISKEY

40%	Tennessee	Jack Daniel's	6.5	8.5
40%	Kentucky	Buffalo Trace	6.5	8.5
40%	Kentucky	Four Roses Yellow Label	6.5	8.5
40%	Ireland	Jameson	6.5	8.5
45%	Kentucky	Four Roses Small Batch	7.0	9.0
43%	Kentucky	Woodford Reserve	7.0	9.0
40%	Kentucky	Rittenhouse Rye Whisky	7.0	9.0
40%	Ireland	Redbreast 12yo	8.5	10.5
50%	Kentucky	Rittenhouse BIB Rye Whiskey 100 proof	8.5	10.5



SPIRITS

			25ml	50ml
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TEQUILA				
ABV	Origin			
38%	Mexico	Olmecca Blanco Tequila (House)	6.5	8.5
38%	Mexico	Zignum Reposado Mezcal	7.5	10.5
38%	Mexico	Don Julio Reposado	7.5	9.5
38%	Mexico	Don Julio Añejo	8.0	11.0
40%	Mexico	Herradura Añejo	9.0	13.0

COGNAC & BRANDY				
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40%	France	Hennesy VS (House)	6.5	8.5
40%	France	Hennesy XO	9.0	13.0
40%	France	Château du Breuil Calvados VSOP	8.5	10.5
40%	France	Château de Laubade Bas Armagnac VSOP	9.0	13.0

SHOTS				
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17%	Ireland	Baileys Irish Cream	5.0	7.0
25%	France	Cartron Amaretto	6.0	8.0
30%	Italy	Meletti Limoncello	6.0	8.0
35%	Germany	Jagermeister	6.5	8.5
38%	Italy	Luxardo Sambuca Dei Cesari	6.5	8.5
35%	Tennessee	Southern Comfort	6.5	8.5
35%	Kentucky	Tuaca	7.0	10.0
35%	Mexico	Patron XO Cafe	7.0	10.0
30%	Mexico	Patron XO Incendio	7.0	10.0



SMOOTHIES & JUICES

All made fresh in house with love

Orange juice	3.5
Red zinger juice Freshly squeezed beetroot, carrot, apple, ginger	5.0
Green detox juice Freshly squeezed cucumber, spinach, celery, apple	5.0
Go bananas smoothie Banana, fat free frozen yogurt, low fat milk, agave, banana chips, bee pollen	5.5
Yogi berry smoothie Mixed berries, fat free frozen yogurt, low fat milk, agave, edible roses, freeze dried berries	5.5
Vegan nut smoothie (N) Banana, cashews, vanilla, Maldon sea salt, chia Seeds, almond milk, agave, banana chips	5.5
Caffeine hit smoothie (N) Banana, dates, coconut H2O, almonds, our espresso, shaved coconut	5.5

Full allergy list available. (N) Contains nuts



COFFEE

by The Roasting Party

We work closely with small batch roastery, The Roasting Party, fellow Aussies based in Winchester.

Our bespoke blend comprises beans from single estates in Colombia, Brazil & Guatemala. We aim to consistently deliver a smooth fine bodied coffee with decadent cocoa notes & balanced fruit acidity, perfect for milk based espresso drinks.

We serve a double shot as standard & aim to serve our coffee as close to 63°C as possible. Please let us know if you would like it extra hot or as a single shot.

In addition we offer guest single origins from some very special producers, which we change every week. We think these are best enjoyed through a V60 without milk to really capture the clean, crisp gentle flavours.

Espresso

Black (double espresso, macchiato, Americano, piccolo) 2.6

White (flat white, latte, cappuccino) 3.0

V60 filter coffee (350ml glass server) 3.5

House made chai 3.5

Matcha latte 3.5

House made hot chocolate 3.5

Bonsoy, almond milk, extra shot +0.5



TEA

by Good & Proper Tea

We work with Good & Proper Tea to source amazing loose leaf teas from all around the world.

We serve our tea in large pots, perfect for at least two cups.

Black tea (fully oxidised)	Brockley Breakfast - Traditional breakfast blend combining single origin teas from Assam (India), Darjeeling (India), Kenya OP (Kenya) & Ceylon (Sri Lanka). Best w a dash of milk Temp: 98°C	Brew time: 3 mins	2.5
	Darjeeling 2nd Flush (India, single origin) - full-bodied & fragrant w deep amber cup & muscatel character. A wonderful afternoon cuppa, lighter than the Brockley Breakfast & best without milk Temp: 98°C	Brew time: 3 mins	3.0
Oolong tea (partially oxidised)	Iron Buddha (Taiwan, single origin) - one for the earl grey lovers, rich & smooth, notes of roasted chestnuts & dried fruit Temp: 85°C	Brew time: 3 mins	4.0
Green tea (lightly oxidised)	Jade Tips (China, single origin) - a refreshing, everyday green tea served slightly cooler for best results Temp: 75°C	Brew time: 2 mins	3.0
White tea (non oxidised)	White Peony (China, single origin) - minimally processed & not oxidised, retaining natural antioxidants & boasting sweet, flowery flavours. A caffeine light, refreshing tea best without milk Temp: 80°C	Brew time: 3 mins	4.0
Herbal tea (Caffeine free)	Wild Rooibos (South Africa, single origin) - full bodied w notes of dried cherries		3.0
	Lemongrass (Sri Lanka, single origin) - bright yellow cup, zingy w a sweet, lemony freshness & long finish		3.0
	Fresh Mint - Clean & refreshing to unwind & relax		3.0

Did you know that all tea comes from the same plant, it's just the amount of air it is exposed to (oxidisation) that determines whether it ends up black, oolong, green or white?



DESSERTS & CHEESE

Affogato , vanilla bean ice cream, our Beany Green espresso Add shot of Baileys, Kahlua or Frangelico (+4.5 each) or house made salted caramel brownie (+3.0)	5.0
Peggy's pavlova , whipped cream, fresh berries	7.0
Liz's Mars Bar cheesecake , double cream	7.5
Our famous banana bread sandwich , mascarpone, fresh berries, flaked almonds, honey	9.7
Salted caramel chocolate brownie sandwich , salted caramel ice cream, dulce de leche (perfect to share)	9.7
Sticky toffee pudding , dulce de leche, vanilla bean ice cream	7.0
Josper roasted fresh pineapple , mint, vanilla ice cream	6.5
Artisan cheese board - Selection of three or five cheeses, honeycomb, house made pineapple chutney, charcoal bread*	11.0 / 15.0

AFTER DINNER DRINKS

Our espresso martini	9.0
Negroni	9.0
Old fashioned	9.0
Riesling, Mount Horrocks	6.0
Vintage Port, Quinta do Infantado	6.5
Hennessy XO (50ml)	13.0
Glenmorangie 18yr 43% (50ml)	14.0
Diplomatico Reserva Extra Anejo (50ml)	10.5
Meletti Limoncello (50ml)	8.0
Luxardo Sambuca dei Cesari (50ml)	8.5
Tuaca (50ml)	10.0
Patron XO Cafe (50ml)	10.0

Full allergy list available. (N) Contains nuts
(GF) Made with gluten free ingredients but in a kitchen which uses gluten & nuts
*Our exclusive black bread is organic, cold fermented activated charcoal sourdough