

TO START

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Prosecco Sottoriva, Malibran, Veneto, Italy, 2019 (*Glera*) **8**

Davenport, Limney Estate, East Sussex, England, 2015 (*Chardonnay, Pinot Meunier, Pinot Noir*) **12**

Pierre Gerbais Brut Réserve, Champagne, France, NV (*Pinot Noir, Chardonnay, Pinot Blanc*) **13.5**

COCKTAILS

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HORA DEL VERMUT // Lustau vermut blanco, grapefruit, light tonic **12**

HIGHBALL NO.1 // Ramsbury vodka, grilled watermelon, Chartreuse verte, mint, citrus, soda **13**

AMERICANO 0% ABV // Aecorn Bitter, Aecorn Aromatic, strawberries, basil, orange, soda **11**

PIÑA Y PIÑA // ROVI coal-roasted pineapple Ocho blanco tequila, mezcal, citrus, tajin, agave, ginger **13**

ROVI BELLINI // Peaches Campana, nectarines Valencianas, plums d'Occitanie, Malibran Sottoriva 2019 **12.5**

VIEUX CARRÉ // ROVI smoked cherry bourbon, Courvoisier VSOP, Bénédictine, Antica Formula **13**

W1 SOUR // Avuá cachaça, El Gobernador pisco, mango, barberries, citrus **12.5**

GEORGETOWN OLD FASHIONED // El Dorado 15yr rum, cacao, stout, bitters **14**

ROVI NEGRONI // No.3 London Dry gin, Cocchi Vermouth di Torino, Antica Formula, Campari **12**

GIN & TONICS

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ROVI PINK GIN //
Strawberries, lemon,
light tonic **13**

NO.3 LONDON DRY //
Pink grapefruit, rosemary,
tonic **12**

PINK PEPPER //
Apricot, lemongrass,
cucumber tonic **12.5**

BEER & CIDRE

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UNITY LAGER 4.5% **6.8**

ZEN PALE ALE (GF) 4.5% **6.8**

LUCKY SAINT UNFILTERED LAGER 0.5% **6.5**

SASSY CIDRE BRUT 5.2% **6**

SASSY CIDRE BRUT 5.2% **14 (75CL)**

SOFTS

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HIBISCUS AGUA FRESCA **6.5**

SEASONAL DRINKING VINEGAR **5.5**

LUSCOMBE WILD ELDERFLOWER BUBBLY **5**

WILDPRESS APPLE JUICE **5.5 / 18 (75CL)**

SEASONAL ICED TEA **6.5**