

aspen & meursault

Apéritifs

Manzanilla	Palomino, Diatomists, Miraflores Baja Jerez – Spain (50ml)	6
“Sherry”	Telti-Kuruk/ Aligoté, Shabo, Odessa – Ukraine (50ml)	6
Forto Tónico	Fortified amphora aged Moscatel served with Folkington’s Tonic Water	8
Blended Spritz	Blended grape macerated gins, topped up with Sparkling Pet Nat	12
Battersea Dry Gin & Tonic	Red Skinned Battersea Dry Gin, London – UK	9
Hazy White Skins Gin & Tonic	Sweet White Grape Skin Must, London – UK	9

Sparkling

		125ml	375ml	
		Glass	Carafe	Bottle
Prosecco Col Fondo DOC	Glera. Tenuta Civranetta, Veneto - Italy			32
Punk Pet-Nat	Solaris, Vinné Sklepy Kutna Hora, Kutna Hora – Czech Republic	7	20	36
Crémant 90.10	Pinot Noir/ Chardonnay, Famille Descombe, Burgundy - France	13	34	62
Candover NV Brut	Chard. /P. Noir/ P. Meunier, Candover Brook, Hampshire - England			78
Fossile Brut Champagne	Pinot Meunier / Noir / Chard, Heucq , Champagne - France			75
NV Paleokerisio	Debina/Vlachiko, Domaine Glinavos, Epirus- Greece, [500ml]			31
Ego Ancestral	Cencibel, La Bodega de las Estrellas, Valdepeñas- Spain			41
Brut Rose 2020	Pinot Noir/ Pinot Meunier, Lightfoot & Wolfville, Nova Scotia – Canada			68
Soul Surfer Red Pet Nat	Nebbiolo, Bodega Pablo Fallabrino, Atlantida - Uruguay			50

Prices include VAT. A discretionary 13.5% service charge will be added to your bill
Please do inform your sommelier of any allergies we should be aware of.

Orange	125ml	375ml	
	Glass	Carafe	Bottle
Moscato Moscato, Morasinsi, Puglia – Italy	6.5	18	32
Vin Orange VDF Rolle/ Viognier, Xavier Vignon, Côtes-du-Rhone - France	8.5	22	40
Miss Chardo Chardonnay, Famille Descombe, Beaujolais - France	12	31	56
El Pescador Roussanne/ Bourboulenc, Hollow Wines, California - USA	12	31	56
El Elefante Pisador Gewurtztraminer, Bodega Pablo Fallabrino, Atlantida - Uruguay	11	30	54
Furmint Skins Furmint, Zavec Brothers, Haloze - Slovenia	12	31	55
2020 Estate Orange Vidal, Southbrook, Niagara – Canada	14	35	66

White

Hello World Viognier, Finca La Estacada, Tarancón - Spain	7	18	33
Harvest 5 Field Blend, Diogenes the Dog, Puglia – Italy	6	15	28
Dove White Italian Riesling/ Ugni Blanc, Xige Estates, Helan Mountains – China	9	23	42
Bolfan Riesling, Bolfan Vinski, Zagorje- Croatia	8	21	38
Grillo Griari Grillo, Alagna, Sicily - Italy	8.5	22	40
Leo Carrillo Gewürztraminer/ Raspberry, Hollow Wines, California - USA	10	25	46
Symbiose Pinot Gris, Charles Frey, Alsace - France	14	35	66
No lemon, No Melon Merlot, Chateau Picoron, Bordeaux - France	9	23	43
Chablis 2024 Chardonnay, Domaine Gueguen, Chablis – France	15	38	68
Masintin Semillon/ Moscatel Diego Urra Gosselin, Itata Valley – Chile			69
Pouilly-Fuissé Old Vine 2021 Chardonnay, Domaine Guerrin, Mâconnais – France	18	46	83

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		125ml	375ml	
		Glass	Carafe	Bottle
Rosé				
Côtes-du-Rhone Rosé	Cinsault/ Syrah/ Grenache/ Rolle, Xavier Vignon, CDR - France	8.5	22	40
Svatovavřínecké Rose	St Laurent, Vinné Sklepy, Kutna Hora – Czech Republic	7	18	34
La Favorite	Cinsault, Grenache, Syrah, Rolle, Chateau Favori, Provence – France (1500ml)	10	25	92
Red				
Monk Domink	St Laurent/ Pinot Gris/ Gewtz, Vinné Sklepy, Kutna Hora – Czech Republic	10	26	46
Auxey–Duresses 1 ^{er} Cru 2020	Pinot Noir, Comte Armand, Côte d'Or – France			199
Kabbelend	Cinsault, Kabbelend, WO Paarl – South Africa	7	18	34
Villages 2022	Gamay, Famille Descombe, Beaujolais - France			48
El Matador	Merlot, Hollow Wines, California - USA	11	30	54
Harvest 4	Montepulciano, Diogenes the Dog, Puglia – Italy	6	15	28
Barolo 2019	Nebbiolo, Vincho Vaglio, Piemonte – Italy			105
Dionisos Amphora	Cencibel, La Bodega de las Estrellas, Valdepeñas– Spain			55
Viginti	Malbec, Finca La Estacada, Tarancón - Spain	7.5	19	35
Dove Red	Cab. Sauvignon/ Merlot, Xige Estates, Helan Mountains – China	9	23	42
Sea Star Priorat	Garnacha, Scala Dei, Priorat (6mths under Balearic Sea) - Spain			248
Peay 2018	Syrah, La Bruma Estate, Sonoma Coast - USA			144
Montagne St Emilion	Cab Franc/ Merlot, Piliers de Maison Blanche, Bordeaux – France	15	38	68
Barbare Estate	GSM, Xavier Vignon, Eastern Thrace – Turkey	15	39	69

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Sweet + After Dinner

	50ml	100ml	Bottle
Moscatel de Setubal Fortified amphora Moscatel, Sivipa, Setubal – Portugal (750ml)	6		36
Monbazillac Semillon/ S.Blanc/ S.Gris, Domain de l'Ancienne Cure, Jurançon – France (375ml)	8		28
Tokaj Furmint/ Harslevelu, Szolo, Tokaj - Hungary (500ml)	6	12	58
Apple Ice Wine Orchard Blend, Utopia, South Moravia – Czech (375ml)	7.5	15	48
Nat Cool Trudy Port Touriga + other local varietals, Niepoort, Porto – Portugal (1000ml)	8.5		70
Eau de Vie 2019 Bacchus, Capreolus Distillery, Cirencester - UK	16		
Fielden Whisky Regeneratively farmed English whisky	11		

Mixed Ferment Beers + Bio Ciders

Organic Lager Lager, Stroud Brewery			6.5
Easy Peasy Session Ale, Stroud Brewery			6.5
Bunta 0.5% ABV, Bunta Beer			6.5
Wignac Alcohol Free Dry Cider			6.5
Ancre Hill Dry Cider or Scrumpy, Monmouth – Wales			6.5
Session Sake Junmai Sake, plum and hops, London Craft Sake (200ml)			7

Soft Drinks

Tonic			4
Organic Juice Apple			4
Grape Must Didier Goubet Organic Merlot or Semillon from Bordeaux			6.5
Sparkling Tea Dragonwell Chinese Green Leaf naturally fermented dry sparkling tea			6.5
Sparkling Slow Aged Drinking Vinegars Raspberry, Wild Thyme & Jalapeno / Wild Cherry & Elderflower			6.5

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Charcuterie

Focaccia + Balsamic Dip	5
Baguette + Caper and Grana Padano Dip	6.5
Pickle Soldiers House pickled cucumbers	5
Hummus Garlic hummus served with Focaccia	7
Cheeseboard Three cheeses, accompanied by pane carasau, a floret of caulili & plum chutney	12
Cured Meatboard House cultured Koji Ham, Finocchiona and Mortadella served with a pickle soldier	14
Charcuterie Platter A mix platter of Cheeses, Cured Meats, and Hummus	28
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Rock Oysters Served with a side of pickle juice and grated horseradish	
<i>Single</i>	3.75
<i>Half Dozen</i>	22

Small Plates

Heritage Tomato Salad Heritage tomatoes served with capers	10
Black Bean Tempeh Carpaccio Served with yoghurt and plum dressing	7
Grilled FonDon't Melted fontal mountain cheese served with croutons and pickles	12
Salmon Gravalax Beetroot cured salmon served with dill and horseradish.	14
Dirty Mash Creamy mashed potato topped with grilled chorizo and fontal cheese	9
Fish Pie Salmon and haddock pie topped with grilled cheese and potato. May contain tiny bones.	18
Beef Bourguignon Our beef Bourguignon recipe involves lashings of red wine, served with sourdough baguette.	21

Afters

Winter Berry Spiced Aspen Mess House cultured yoghurt and aquafaba meringue garnished with spiced blackberries.	8
Bread & Butter Pudding Focaccia and sourdough soaked in custard and baked in spiced blackberries	8
Whisky Chocolate Truffle Homemade regeneratively farmed whisky truffle. We use oat milk so these are vegan!	2.5

Brunch

Served till 5pm

House Cultured Plum Yoghurt or Granola Pot	6/7
Deli Meat Focaccia Toastie Fennel salami, mortadella, sesame mayo, melted fontal cheese, tomato, pickles	8
Cheesy Caper Toastie Caper dressing and tomatoes oozing with melted fontal cheese	8
Hummus and Spiced Cauliflower Toastie Hummus, pickled cauliflower piccalilli	8
Soy Cured Eggs Soy cured eggs with lashings of sesame mayo served with toasted focaccia	10
Soy Eggs with Cured Salmon Cured eggs served with beetroot cured salmon, sesame mayo and toasted focaccia	14
Bourdain Eggs Soy eggs served with grilled mortadella, melted fontal cheese, sesame mayo and focaccia	14
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Croissant	2.8
Almond Croissant, Pain au chocolat, raisin, or chai	4
Bread & Butter Pudding	8
Whisky Chocolate Truffle	2.5
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Classic Coffees	2/4
Iced Coffee	4
Rare Tea Speedy B'fast / Earl Grey / Green Whole Leaf / Cornish Peppermint / English Chamomile	3.5
Spice Kitchen Hot Chocolate / Chai Chocolate	4
Black Matcha Latte	4

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