

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	10
Blended Spritz	Blended grape macerated gins, topped up with Sparkling Pet Nat	12
Battersea Dry Gin & Tonic	Red Skinned Battersea Dry Gin, London – UK	11.5
Hazy White Skins Gin & Tonic	Sweet White Grape Skin Must, London – UK	11.5

Sparkling

		125ml	375ml	
		Glass	Carafe	Bottle
Prosecco Col Fondo DOC	Glera. Tenuta Civranetta, Veneto - Italy			41
Punk Pet-Nat	Solaris, Vinné Sklepy Kutna Hora, Kutna Hora – Czech Republic			41
Crémant 90.10	Pinot Noir/ Chardonnay, Famille Descombe, Burgundy - France	13	32	61
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	11	23	53
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

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Orange		125ml	375ml	
		Glass	Carafe	Bottle
Moscato	Moscato, Morasinsi, Puglia – Italy	8.5	22	44
Vin Orange VDF	Rolle/ Viognier, Xavier Vignon, Côtes-du-Rhone – France	10	26	48
Miss Chardo	Chardonnay, Famille Descombe, Beaujolais – France	12	31	58
El Pescador	Roussanne/ Bourboulenc, Hollow Wines, California – USA	12	31	56
El Elefante Pisador	Gewurtztraminer, Bodega Pablo Fallabrino, Atlantida – Uruguay	11	30	54
Maddy '25	Madeleine Angevine, Danebury Vineyards x Diogenes, Hampshire – UK	13	32	61
Mtsvane '24	Rachuli Mtsvane, Naberauli, Racha – Georgia	15	40	71
2020 Estate Orange	Vidal, Southbrook, Niagara – Canada	14	35	66

White				
Hello World	Viognier, Finca La Estacada, Tarancón – Spain	7.5	19	35
Harvest 5	Field Blend, Diogenes the Dog, Puglia – Italy	6.5	16	30
Leo Carrillo	Gewürztraminer/ Raspberry, Hollow Wines, California – USA	10	25	46
Grüner	Grüner Veltliner, Artisan Winery, Neusiedlersee DAC – Austria	8.5	22	40
Symbiose	Pinot Gris, Charles Frey, Alsace – France			66
Tsolikouri '23	Tsolikouri, Naberauli, Lechkhumí – Georgia	14	37	66
Dove White	Italian Riesling/ Ugni Blanc, Xige Estates, Helan Mountains – China	9	23	42
Chablis 2024	Chardonnay, Domaine Gueguen, Chablis – France	15	38	68
Masintin	Semillon/ Moscatel Diego Urra Gosselin, Itata Valley – Chile			69
Churchside	Chardonnay, Closson Chase, Ontario – Canada	17	43	78
Pouilly-Fuissé Old Vine 2021	Chardonnay, Domaine Guerrin, Mâconnais – France			83

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Rosé	125ml 375ml		
	Glass	Carafe	Bottle
Côtes-du-Rhone Rosé	Cinsault/ Syrah/ Grenache/ Rolle, Xavier Vignon, CDR - France		41
B Leaf Rosé	Areni Noir, Noah of Areni, Vayots Dzor – Armenia	10 25	46
Svatovavřínecké Rose	St Laurent, Vinné Sklepy, Kutna Hora – Czech Republic	8.5 22	41
La Favorite	Cinsault, Grenache, Syrah, Rolle, Chateau Favori, Provence – France (1500ml)	10 25	92

Red

Nosey Crow	Zweigelt, Artisan Winery, Neusiedlersee – Austria	11 29	53
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
Ctx Champenois Rouge '23	Pinot Noir, Sadi Malot, Champagne – France		140
Villages 2022	Gamay, Famille Descombe, Beaujolais - France		53
Blauer Zweigelt	Zweigelt, Artisan Winery, Neusiedlersee DAC – Austria	9.5 25	44
Arkuri	Areni Noir, Noah of Areni, Vayots Dzor – Armenia	13 33	60
El Matador	Merlot, Hollow Wines, California - USA		53
Harvest 4	Montepulciano, Diogenes the Dog, Puglia – Italy	6.5 16	30
Dionisos Amphora	Cencibel, La Bodega de las Estrellas, Valdepeñas– Spain	13 33	63
Viginti	Malbec, Finca La Estacada, Tarancón - Spain	7.5 19	35
Dove Red	Cab. Sauvignon/ Merlot, Xige Estates, Helan Mountains – China	9 23	42
Barolo 2019	Nebbiolo, Vincho Vaglio, Piemonte – Italy		105
2020 Triomphe	Merlot, Southbrook, Niagara – Canada	15 39	69
Sea Star Priorat	Garnacha, Scala Dei, Priorat (6mths under Balearic Sea) - Spain		248
Montagne St Emilion	Cab Franc/ Merlot, Piliers de Maison Blanche, Bordeaux – France	15 38	68
Barbare Estate	GSM, Xavier Vignon, Eastern Thrace – Turkey	16 41	72

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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
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	6
Cold Press Juice Apple / Seasonal	6
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 Home grown Koji Pork, Mortadella and Finocchiona served with a pickle soldier	14
Charcuterie Platter A mix platter of Cheeses, Cured Meats, and Hummus	28

Rock Oysters Served with a side of pickle juice and grated horseradish	
<i>Single</i>	3.75
<i>Half Dozen</i>	22

Small Plates

Black Bean Tempeh with Gala Apple Salsa	7
Roast Cauliflower Salad	12
Served with cranberries, walnuts, Blue Murder cheese and a Pomegranate Dressing	
Grilled FonDon't	12
Melted fontal mountain cheese served with croutons and pickles	
Dirty Tats	9
Roast baby potato topped with grilled chorizo and fontal cheese	
Potted Crayfish	16
Served with Sourdough baguette	
Confit Trout	16
Served with winter root vegetables with a lemon and chilli dressing	
Salmon Gravalax	14
Beetroot cured salmon served with dill and horseradish.	
Lamb Carpaccio	13
Lamb neck, rolled in rosemary, garlic and cracked black pepper	
Confit Duck Cassoulet with Toulouse Sausage, and pork belly	36
Our rich, Southern French-inspired slow cooked bean stew served with confit duck leg	

Afters

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

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Brunch

Served till 5pm

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

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