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Smoked almonds (ve)	3.00
Ortiz anchovies	5.00
Nocellara olives	4.50
Pork pie & farm house piccalilli	5.00
Sussex best sourdough (v)	3.50
With butter, cold pressed oil and grape verjuice	

BOARDS

BOARDS	
Charcuterie Board - Brighton salami, coppa, air dried loin,	
caperberries, cornichons & Peter's yard crackers	11.25
Cheese Board - Sussex Molecomb blue, Seven Sisters, Lord of	
the Hundreds, local honey, apple & onion chutney, walnuts	
Peter's yard crackers (v)	11.25

Cheese & Charcuterie - a combined board of all of the above 20.00

Vegetarian Mezze – Hummus, grilled artichoke, sun	
blushed tomatoes, nocellara olives, sourdough & focaccia	11.25

Smoked Salmon – Smoked salmon, salmon pastrami,	
caperberries, dill & lemon crème fraiche, oat cakes	11.25

SWEET

Latchetts Farm 125ml tub
Salted caramel, chocolate, mint choc chip gelato (v) or mango sorbet (ve)

WINE TASTING FLIGHTS

The perfect introduction to the Ridgeview range.

Each tasting flight contains 3 x 50ml glasses of wine with tasting notes and information about the production methods for you to enjoy your own self-guided tasting.

SIGNATURE TASTING | 15

LIMITED RELEASE TASTING | 20

2.75

Bloomsbury NV, Cavendish NV & Fitzrovia Rosé NV Blanc de Blancs 2015, Blanc de Noirs 2014 & Rosé de Noirs 2016

Please remember to wear your mask except when seated. This includes visiting and returning from the toilet.

*Please request detailed allergen information from staff



DRINK LIST

		All wines are 12% ABV
SIGNATURE WINES	Glass 125 ml	Bottle 75cl
Bloomsbury NV	8.5	30
Cavendish NV	8.5	30
Fitzrovia Rosé NV	10	3 5
LIMITED RELEASE WINES		
Blanc de Blancs 2015	14	60
Blanc de Noirs 2014	12	5 0
Rosé de Noirs 2016	12	5 0

RIDGEVIEW OAK RESERVE 75cl 75

150

With careful use of oak-aged Chardonnay, we have created a Ridgeview barrel-fermented sparkling wine. Some of the very best Chardonnay grapes were selected from our home vineyard in Ditchling, across three exceptional vintages.

"I have always loved what delicate oak can bring to Chardonnay and this project has allowed me to explore the creaminess from the oak, in harmony with our normal fresh fruit style. I think this is one of the most exciting wines that we have released."

Simon Roberts, Ridgeview Director of Winemaking

EXCLUSIVE ARCHIVE WINES

Blanc de Blancs 2009 Magnum 15061

Branc de Brancs 2009 Magnum 150ci	130
BEERS & SOFTS	
Bedlam Pilsner (ve) 330ml, 4.2% ABV	4.50
Bison Beer See Side APA (ve) 330ml, 5% ABV	4.50
Apple Juice 250ml	2.80
Summer Berries Juice 250ml	2.80
Ginger Beer 250 ml	2.80
Summer Fruits 250ml	2.80
Southdown Water - still/sparkling 750ml	2.80