

mallow

our growers are carefully selected for their impeccable quality produce and their respect for nature



white

	glass	carafe	bottle
catarratto, contrade bellusa italy	6.6	17.7	25
viognier, la playa chile	7.5	20	28
sauvignon blanc, tread lightly, backsberg south africa	9	23	32
azal, vinho verde, ab valley portugal	9.2	23.5	34
soave classico, balestri valda italy	11	28.5	40
macabeo, bodegaverde de san valero spain	11.2	28.7	42
sauvignon blanc, wild ferment, deep down new zealand	12.5	34	49
chablis 'cuvée emeraude', domaine alain gautheron france	14	39	55
pouilly fuissé, les crays, domaine auvigue france			73

red

	glass	carafe	bottle
nero d'avola, contrade bellusa italy	6.6	17.7	25
casa do lago tinto, touriga nacional cabernet, dfj vinhos portugal	7.5	20	28
malbec, punto alto argentina	9	23	32
tempranillo, wine & roses, volume 1, labastida spain	9.5	24	36
merlot, laibach vineyards south africa	11	28.5	40
montepulciano d'abruzzo, coste di moro, lunaria, cantina orsogna italy	11.5	29	43
côtes du Rhône, sans sulfite, domaine des carabiniers france	12.6	34.7	50
shiraz, cake wines australia	13.7	39	54
pinot noir, david bruce, sonoma county usa			89

pink & orange

	glass	carafe	bottle
piepoul rosé, vignobles foncallieu france	9.2	23.5	34
pinot grigio ramoro, lunaria, cantina orsogna italy	10.9	27.7	39
terre des anges rosé, provence france	13	36	52

fizz

		125ml	bottle
noughty 0% blanc de blancs, thompson & scott spain (alcohol-free)		6.5	29
prosecco, borgo del col alto italy		7.5	36
prosecco, della vite italy		12	55
hindleap rosé, bluebell vineyards england			69
champagne, ar lenoble, intense mag 17 france			75

dessert

		75ml	bottle
natural sweet, chenin blanc, old bush vine, laibach vineyards south africa		9	38

cocktails

- burnt butter old fashioned: *bourbon, maple syrup, angostura orange bitters* 11
blackberry & rosemary margarita: *tequila, cointreau, orange bitters* 9.5
market martini: *sapling vodka, vermouth, market olives* 10
grapefruit negroni: *grapefruit rum, takamaka spiced rum, peychaud's aperitivo, vermouth* 10
hot & smoky: *mezcal, ancho reyes verde, green tea, lime, mint* 12

mocktails

- grapefruit spritz: *lyre's orange, coffee cordial, grapefruit, cbd bitters, 0% blanc de blanc* 10.5
spiced matcha colada: *matcha, pineapple, coconut cream, lemon juice, cardamom* 8.5

beers

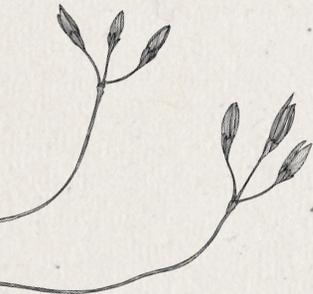
- mildreds unbarred soho pale ale 330ml 4.5% 5.5
harbour helles lager 330ml 4.3% 5.5
beavertown nanobot 330ml 2.8% 5
lucky saint unfiltered lager 330ml 0.5% 5
sassy brut apple cider 330ml 5.2% 5.5

soft drinks

- cold brewed teas 4.5
plum & hibiscus • cbd, pear & apple • peach
- market smoothies 6.5
*abc nut butter, banana, date, almond milk •
mixed berries, banana, apple, spinach, flaxseed, maca, cacao, guarana*
- organic juices 5.5
*carrot, apple, ginger • kale, celery, cucumber, apple, lemon •
pineapple, apple, ginger, turmeric • beetroot, apple, carrot, lime*
- peach & jasmine cbd soda 6.5
real kombucha royal flush 5.5

hot drinks

- organic coffee by union
*americano • espresso 2.5
flat white • latte • cappuccino 3*
- loose leaf teas by rare tea co. 3
speedy breakfast • rare earl grey • jasmine silver • wild rooibos • sri lankan lemongrass • green leaf
- fresh mint tea • fresh lemon & ginger tea 2.5
hot chocolate 3.5
matcha latte 4.5



our ingredients are sourced from borough market where possible.

all our dishes are plant-based. not all ingredients are listed on the menu. speak to our team if you have any allergies or intolerances.

whilst not containing any gluten, some dishes are cooked in our fryers that have also been used to cook wheat products, these dishes should be avoided if this level of cross contamination will affect you. we do not have dedicated preparation or cooking areas in our kitchens for nut-free or gluten-free food. as our food is prepared & freshly cooked to order, there may be a risk that traces of all allergens can be found in any dish. we are happy to provide you with allergen and ingredient information for all our menu items. we advise you to speak to a member of staff if you have any food allergies or intolerances. an optional service charge of 12.5% will be added to your bill for the benefit of all our staff.