

KONTÖ

NO / LOW

WINE ALTERNATIVES

Bischöfliche Weingüter Trier Zero
Riesling | Mosel, Germany | 0% | Sherbet Lemon & Lime | Green Apple

175ml | 250ml | Bottle
£9.75 | £12.75 | £38

Muri, Yamile
Fermented smoked rhubarb, raspberry mead, gooseberry & kefir |
Copenhagen, Denmark | 0.4%

125ml £7.5 | £41.75

Blurred Vines, Sharp
Blend of fermented tea & white fruits with a touch of jalapeño |
London, England | 0%

125ml £5.5 | £32

SPIRITS

Pentire & Tonic
Zero alcohol spirit made with coastal herbs, sage & citrus

£7.50

Botivo
Bittersweet botanical drink, lengthened as a spritz

£5.5

SOFT

KONJÖ Crafted Soda
Ask our team for the current selection

£5

Lemonaid+ | 330ml
Passionfruit / Lime / Blood Orange / Ginger

£5.25

Franklin & Sons
Natural Tonic / Light Tonic / Rhubarb & Hibiscus Tonic / Ginger Ale | 200ml

£3

Franklin & Sons Raspberry Lemonade

£5.5

Coca Cola - Diet Cola - Coke Zero | 330ml

£3.5

Daymer Bay Juice | 250ml
Orange / Apple

£4

Harrogate Spa Water | 750ml
Still / Sparkling

£3.75

Our drinks list has been curated with the food we serve in mind, focusing on artisan producers using sustainable & natural techniques.

If you have enjoyed our wines, beers or cider, they are available to takeaway at 20% off menu price.

ABV may vary and allergens may be present in drinks, please ask for further information.

COCKTAILS

Sake Soda £12
Daiginjo Sake | Yuzu Sake | Midori | Citrus Soda | Aloe Vera Foam | Kaffir Lime

Negroni £12.5
Roku Gin | Albourne Vermouth | Campari | Coconut Water

Spritz £12.5
Sparkling Sake | Shiso & Szechuan Pepper | Plum Sake | Red Bitters

Ponzu Paloma £12.5
Tequila | Yuzu Sake | Ponzu | Verjus | Jalapeño | It's like Paloma meets Spicy Margarita

Espresso Martini £14
Cold Brew Haku Vodka | Miso Salted Caramel Liqueur | Roasted Matcha & Mirin Foam

Re-Fashioned £14
Hibiki Harmony Whisky | Brugal 1888 Rum | Five Spice | Soy Caramel | Kumquat Bitters

NON-ALCOHOLIC COCKTAILS

No Fashioned £8.5
Three Spirits Nightcap | Aromatic Bitters | Rooibos Tea | Palo Santo Smoke

Strawberry & Sansho £8.50
Strawberry | Sansho Pepper | Batak Pepper | Palo Santo | Hibiscus

SPIRITS 25ml

Suntory, Roku £7
Gin | Japan | 43% - Recommended with Ginger Lemonaid+

Masahiro Distillery, Okinawa £7
Gin | Japan | 47% - Recommended with Classic Tonic

Forged Spirits, Cherry Blossom £7
Gin | Wakefield | 37.5% - Recommended with Rhubarb & Hibiscus Tonic

Suntory, Haku £5.5
Vodka | Japan | 40% - Recommended with Lime Lemonaid+

El Espolòn, Reposado £4
Tequila | Mexico | 40% - Recommended with Rhubarb & Hibiscus Tonic

Pensador, Espadin £5
Mezcal | Mexico | 40% - Recommended with Pineapple Soda

White Fuji £4
Shochu | Japan | 30% - Recommended neat with water

Kuroma £4
Shochu | Japan | 30% - Recommended neat with water

Brugal 1888 £5
Aged Rum | Dominican Republic | 40% - Recommended with Coca Cola

Dropworks, Clear Drop £4
White Rum | Nottinghamshire | 45% - Recommended with Pineapple Soda

Suntory, Toki £5
Whisky | Japan | 43% - Recommended with Muri, Yamile

Suntory, Hibiki Harmony £10
Whisky | Japan | 40% - Recommended as it comes

Basil Hayden's £5
Bourbon | USA | 40% - Recommended with Ginger Ale

BEER

Asahi, Super Dry Lager Lager Osaka, Japan 5% 330ml	£4.2
Estrella, Damm Lager Barcelona 4.6% 330ml	£4.2
Estrella, Inedit Wheat Beer Barcelona 4.8% 330ml	£5
Estrella, Daura Gluten Free Lager Barcelona 4.6 % 330ml	£4.5
Hitachino Nest White Ale Wheat Beer Japan 5.5% 330ml	£7
Timmermans Fruit Beer Belgium 4% 330ml Cherry & Black Pepper / Strawberry & Thyme / Peach & Cardamom / Raspberry & Hibiscus	£7
Abbeydale Absolution Blonde Ale 5.3% 440ml	£5.75

ALCOHOL FREE BEER

Asahi, Super Dry Zero Alcohol Free Lager Japan 0% 330ml	£3.25
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CIDER

Tom Oliver’s, Guilty Pleasure Medium Sparkling Apple Cider Herefordshire, England 5.4% 330ml	£5.2
Shacksbury Cider, Yuzu and Ginger Organic Apple Cider USA 5.5% 330ml	£6.5
Shacksbury Cider, Rose Organic Apples & Wine Grapes USA 5.5% 330ml	£6.5

SAKE

Konishi, Gold Daiginjo Hyogo Prefecture Japan 15% 50% Ratio Delicate White Pear Cherry Blossom Cucumber	100ml Bottle £9 £58.5
Tatenokawa, Yuzushu Fruit Junmai Daiginjo Yamagata Prefecture Japan 8% 50% Ratio Zesty Yuzu Citrus	£11.5 £75
Tatenokawa, Umeshu Fruit Junmai Daiginjo Yamagata Prefecture Japan 10% 50% Ratio Sour Cherry Frangipane	£10 £70
Konishi, Clear Sky Honjozo Hyogo Prefecture Japan 15% 70% Ratio Ripe Banana Steamed Rice Koji Bread	£9.25 £63
Konishi, Genroku Redux 1703 Barrel Fermented Junmai Hyogo Prefecture Japan 17.8% 88% Ratio Bovril Cocoa Brown Sugar	£12.5 £86

ABOUT OUR SAKE

Daiginjo Sake

Daiginjo is the highest level of sake. It is to sake what Grand Cru is to wine – the ultimate expression. Daiginjos are made with rice that is polished down to 50% or less of the grain, producing sake with clean , fruit and floral profiles.

Junmai Sake

Junmai is made using only rice, water, and koji, with no added alcohol, resulting in a bolder and more rice-forward flavour and buckets of unami enhancing properties.

Honjozo Sake

Honjozo contains a small amount of distilled alcohol, which refines the flavor of the sake and enhances its aromatic profile. An easy drinking style and the perfect partner to food.

BUBBLES

Cantina Bernardi, Fior de Cassia £7 | £34.5
Delicately sparkling wine using the same grape as Prosecco
Glera | Veneto, Italy | 11.5% | Granny Smith | Pear Drop | Citrus Zest

Cold Hands Winery, Rheum £9 | £54
The wild card. An alternative to the usual Rose bubbles
Rhubarb | Randers, Denmark | 9% | Raspberry | Citrus Zest | Rhubarb Pastries | Funk

Konishi Shuzo, De Ai £12.5 | £56.5
The perfect aperitif! Semi - sparkling sake gets the taste buds going
Sparkling Sake | Hyogo Prefecture | 7.5% | Wild Rose | Pink Grapefruit | Lychee | White Peach

JÖRO X Albourne Estate Sparkling --- | £62
Sustainably focused English sparkling wine - Champagne eat your heart out
Chardonnay, Pinot Blanc, Pinot Noir, Pinot Meunier | Sussex, England | 12% | Preserved Lemon | Bay

ORANGE

Rook en Spieëls, Waas --- | --- | £33.5
Vibrant & incredibly easy drinking
Semillon | Paarl, South Africa | 12% | Yoghurt | Ripe Peach | Orange Zest | Lily

Bodegas Vega Tolosa, 11 Pinos Orange £5.5 | £7.75 | £33.8
Macabeo | Spain | 13% | White Blossom | Yellow Apple | Nectarine

Winzer Krems ‘O’ £6 | £8.25 | £35.5
Quenching & Aromatic
Grüner Veltliner | Austria | 13% | Peach | Apricot | Saffron | White Pepper | Apple

Alpha Box & Dice, Italian Plastic Golden £12 | £16 | £54
An expressive orange wine, that works perfectly with KONJO flavours
Muscat, Semillon & Gewurztraminer | Adelaide Hills, Australia | 12.1% | Pollen | Elderflower | Lychee | Rose

ROSE WINE

Cramele Recas, Solara £7.5 | £9.5 | £29.5
Bright, crisp and far too smashable
Cabernet Sauvignon & Merlot | Viile Timisului, Romania | 12% | Wild Strawberry | Crème Fraiche

JÖRO x Albourne Estate Rosé £10 | £14 | £58
Epic, Provence-esque Rose
Pinot Noir | Sussex, England | 11% | Redcurrant Leaf | Green Strawberry | Crème Fraiche

WHITE WINE

Valdibella, Bianco Catarratto £4.5 | £6.5 | -----
One for the natural wine lovers
Grillo | Sicily | 12.5% | Grapefruit | Dandelion | Preserved Lemon

JÖRO x Raul Perez, F*CK 2020 White --- | --- | £34.25
Think Sauvignon Blanc meets Pinot Grigio energy
Verdejo | La Mancha, Spain | 12.5% | Green Apple | Melon | Lime

Indomita, Nostros Reserva Riesling £5.25 | £7 | £31.25
Dry, crisp and the perfect partner to our flavours
Riesling | Bio Bio, Chile | 13% | Sherbet Lemon & Lime | White Grape | Petrol Station

Château l’Ermitte d’Auzan, Blanc £5.5 | £7.5 | £38
Calling all Chardonnay fans... this one’s for you.
Roussanne, Greanche Blanc & Viognier | Rhône, France | 12.5% | Oyster Shell | Slate | Apricot | Grapefruit

JÖRO x Albourne Estate, Bacchus £10.75 | £11.75 | £41.5
Similar to a New Zealand Sauvignon but from Sussex!
Bacchus | Sussex, England | 11% | Elderflower | Gooseberry | Nettle | Crisp Apple

JÖRO x Parra Jimenez, White £5.5 | £7.5 | 11litre £42
One for the Sauvignon Blanc & Pinot Grigio drinkers
Verdejo | La Mancha, Spain | 12.5% | Crisp Apple | White Blossom | Kiwi | Fresh Grass

RED WINE

Valdibella, Rosso Nero d’ Avola £4.5 | £6.5 | -----
One for the natural wine lovers
Nero d’ Avola | Sicily | 12.5% | Black Cherry | Balsamic | Bay

Marchese Di Borgosole, Salice Salentino £6 | £8.5 | £34
Rich, textured & built for our BBQ’d flavours
Negroamaro | Puglia, Italy | 13.5% | Black Plum | Black Pepper | Cocoa | Black Cherry

JÖRO x Parra Jimenez, Red £5.5 | £7.5 | 11litre £42
Gluggable, juicy & straight to the point
Garnacha | La Mancha, Spain | 12.5% | Juicy Mulberry | Cloves | Cassis | Pepper

Bodega Santa Julia, Vinos Naturales £11.5 | £14.5 | £53
An expressive take on Malbec with extreme drinkability
Malbec & Torrontes | Mendoza, Argentina | 13% | Blue Bubblegum | Lilac | Lavender | Blueberry