

Sidechick

We are proud to showcase low-intervention, organic, often natural wines.
If you have any questions, please ask your waiter

White Wine 175ml/500ml/Bottle

Tap White, 2018 Pinot Bianco /Garganega	5.9/16.5/25
Oaked Catalunan, 2019 Xarel-Lo	7.5/32
Biodynamic Tuscan, 2019 Vermentino	9.5/40
Snappy Loire, 2020 Muscadet	42
Un-Oaked Burgundy, 2018 Chardonnay	47

Red Wine 175ml/500ml/Bottle

Tap Red, 2019 Grenache	5.9/16.5/25
Claret, 2018 Merlot	7.5/31
Fruity, Savoury Loire, 2018 Gamay Blend	8.4/36
Vibrant Spanish, 2019 Tempranillo / Garnacha Tinto	40
Classic Burgundy, 2018 Pinot Noir / Gamay, Burgundy	47

Skin Contact 175ml/Bottle

Provence Rose, 2020 Grenache Blend	8.5/38
Stone Fruit Natural, 2018 Cartoixa	35

Sparkling 125ml

Cava, 2019 Xarel-Lo	7/40
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Cocktails

Tang Tang Pisco, Aperol, Tangerine, Orgeat	9
Better With Sage Gin, Sage & Honey Syrup, Lemon	8
Corpse Reviver #56 Campari, Cointreau, Vermouth, Lemon	8
Twinkle Vodka, Elderflower, Sparkling	9
Jungle Bird Rum, Pineapple, Campari, Lime	8.5
Bramble Gin, Sloe Gin, Crème Du Mure, Cherry Bitters	8.5

Beers

Forest Road, POSH Lager (2/3, 4.1%)	4.2
Forest Road RIDE Session IPA (2/3, 4%)	5
Big Drop, Pine Trail Pale Ale (0.5%)	4
Two Tribes, Power Plant Lager (GF, 4.5%)	5

Homemade Softs

Hibiscus Agua Fresca	2.5
Peach & Mint Iced Tea	2.5
Elderflower & Soda	2.5
Still Water	2.5/4
Sparkling water	2.5/4
Coke Zero	3

sidechick.co.uk / Instagram @sidechickltd

We only accept cards.

A 12.5% discretionary service charge will be added to your bill. 100% of all card and cash tips go to our team.
Please let us know if you have any allergies; further information is available upon request.