

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, 2020	5.9/16.5/25
Sauvignon Chardonnay Blend	
Oaked Catalunyan, 2019	7.5/32
Xarel-Lo	
Vermentino, 2019	9.5/40

Red Wine 175ml/500ml/Bottle

Tap Red, 2020	5.9/16.5/25
Grenache	
Claret, 2018	7.5/31
Merlot	
Savouiry Loire, 2018	8.4/36
Gamay	

Rosé 175ml/Bottle

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

Sparkling 125ml/Bottle

Cava, 2019	7/40
Xarel-Lo	

Homemade Softs

Peach, ginger & chai	4
Blood orange, bitters & cardamom	4
Cucumber, yuzu & rosemary	4
Still Water	2.5/4
Sparkling water	2.5/4
Coke Zero	3

Cocktails

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

Beers

Forest Road, POSH Lager ⅔ (4.1%)	4.8
Forest Road RIDE Session ⅔ (4%)	5
Big Drop, Pine Trail Pale Ale (0.5%)	4
Two Tribes, Power Plant Lager GF (4.5%)	5

sidechick.co.uk / @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.



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