



# SEPTEMBER BOTTLE LIST

K A S K

We've many more in our cellar so if there's something particular you're looking for, tell us what it is and we'll find something you'll like

## FIZZ

Rovellats Premier Brut Nature Cava Penedes, Spain (Catalonia) // Macabeo, Parellada, Xarel-lo <i>dry + creamy green apples, citrus, white flowers / frothy + youthful</i>	32
Splash Barouillet Bergerac, France // Semillon <i>easy drinking pet nat / zesty lemon + lime / lively with loads of fizz</i>	42
Evolution Sparkling Brut NV, Sokol Blosser Oregon, USA // Muller- Thurgau, Semillon, Riesling + more <i>dry + vibrant / citrus, pear + white peach / subtly creamy</i>	44
Pefroig '18, Ancre Hill Monmouthshire, Wales // Pinot Noir (Blanc de Noirs) <i>crisp acidity / ripe apple, pear skin, melon / earthy minerality</i>	53

*Casa Balaguer started off as a garage winery in Villena, in the heart of the Alicante region. From humble beginnings, husband and wife Rafa + Olga have grown the estate into one of the area's biggest wineries, focusing on organic winemaking and native +/- rare varieties. Only 3000 of each wine is produced each year. You may have tried their Salicornio at KASK before: this is the step up, made from 50 year old vines planted in very sandy, salty soils in the La Mata Natural Park. Salty, floral and fruity. Banging!*

## ORANGE

Steitz, Orange Zéro RS '18 Rheinhessen, Germany // Auxerrois, Chardonnay <i>stony minerality / ripe sweet stone fruit + darjeeling / a hint of smokiness</i>	43
El Otro Lado '18, Pol Opuesto Mendoza, Argentina // Torrontes <i>apricot yogurt / quince / elegant + floral with a perfect line of acidity</i>	44
El Carro de la Mata '21, Casa Balaguer Alicante, Spain // Moscatel, <i>textured with a long finish / stone fruit, orange peel, jasmine / salinity + herbal</i>	50
Qvevri Orange '20, Tillingham East Sussex // Ortega, Bacchus, Pinot Gris, Muller Thurgau <i>heady florals, earl grey, soft spice / stone fruits + bruised apple / long grippy finish</i>	64

*We love Sokol Blosser - so much so that we're hoping to one day get to Oregon to explore more of their wines. Why do we love them? Because they're experimental, fun and a little bit mysterious, taking grapes from multiple vineyards throughout Oregon and creating blends of numerous varieties, often not revealing what is in each bottle. Alongside this, they adopt delicate techniques such as hand-harvesting, small-lot fermentation and destemming without crushing the fruit. The result: incredibly well-made wines which taste delicious.*

## WHITE

Coup de Chance '21, Maison Ventenac Languedoc, France // Colombard, Chenin Blanc, Sauvignon Blanc <i>dry + fruity / grapefruit + lemon / a little ray of Southern French sunshine</i>	28
Gavi Marne Oro '20, Le Marne Piedmont, Italy // Cortese <i>lemon, stone fruit, smokiness / richly texture / almost Manzanilla-like - not your average Gavi</i>	32
Chenin Blanc '20, Intellego Swartland, South Africa // Chenin Blanc <i>lean + fresh / pear, white peach, citrus + a touch of brioche / salty finish</i>	38.5
Aligoté '19, Smith-Chapel Bourgogne Burgundy, France // Aligoté <i>light smoky nose / opulent fruit + a hint of spearmint / like drinking salty lemonade with a lick of limestone</i>	40

## RED

Cecchin Malbec '18 Mendoza, Argentina // Malbec <i>vibrant but smooth / strawberry + black fruit / delicate pepper</i>	26.5
Kedungu Red Blend '21, Intellego Swartland, South Africa // Syrah, Cinsault, Mourvedre <i>light + vibrant / wild red berries, dried herbs / a light spritz</i>	30
Le Sud par Bruno Lafon '20 Limoux, Languedoc-Roussillon, France // Pinot Noir <i>bright + floral / raspberry, wild strawberry, dark cherries, liquorice, wild thyme / dark cherries, tobacco + spice</i>	31.50
Evolution Red 9 <sup>th</sup> Edition NV, Sokol Blosser Oregon, USA // Secret Blend including Syrah <i>long + juicy / cherry, red plum / ripe raspberries + a hint of cinnamon</i>	36

## ROSÉ

Verdevique Rosado '20 Sierra Nevada, Spain // Field Blend inc. Tempranillo + Garnacha <i>full bodied / juicy strawberry + watermelon / rustic + fresh</i>	26
L'Apostrophe '20, Terres Promises Provence, France // Cinsault, Carignan, Grenache <i>strawberry, blackberry + garrigue / juicy cherry + a hint of watermelon / long + crisp</i>	35
Wild Rose '19, Brand Bros Pfalz, Germany // Portugieser <i>wild red fruits / savoury + earthy / amazing value for this kind of rosé</i>	43

## CIDER

Commix, Wilding // Chew Dundry, UK (6.5%) <i>dry, still table cider / green apple, tangerine, stone fruit, rose / easy drinking</i>	21
Allan '20, Find + Foster // Devon, UK (5.5%) <i>gluggable spring + summer Pet Nat / ripe tropical fruit, tangerine / velvety tannins</i>	28.5



# THIS WEEK BY-THE-GLASS



[EbS] - Exy But Sexy Wines

These are sold as a 100ml pour, so you can try more expensive wines without breaking the bank

Other Open Bottles

We usually have a few open that aren't on this menu. Partly for you, largely for us. Ask us what's open

Add a paired cheese to any wine: £3

125ml/175ml/BOTTLE

## FIZZ

Kingston Black '20, Wilding Cider // Failand, Somerset // Kingston Black <i>balanced aromatic cider / apple pie, toffee apple / orchard floor</i>	5/7 24
Lemoss Frizzante NV // Veneto, Italy // Glera <i>thirst-quenching unfiltered Prosecco / dry + cloudy / lemon sherbet</i>	6/- 27
Partyzan Muller Thurgau, Pet Nat // Pavlov, Czech Republic // Muller Thurgau <i>refreshing white Pet Nat / juicy / aromatic stone fruit</i>	9/- 48

## WHITE

Marsilea Verdejo '19 // Alicante, Spain // Verdejo <i>fresh + fruity / wild flowers, salty minerality / citrus, grapefruit, fresh grass</i>	5/7 21
Tete en L'Air '21, Maison Ventenac // Languedoc-Roussillon, France // Chardonnay <i>'head in the clouds' / bright citrus + mango / classic Maison Ventenac breezy freshness + subtle salinity</i>	5.5/7.5 26
Sov'ran Ortega '18 // Kent, England // Ortega <i>refreshing acidity with citrus and honeysuckle notes / tropical pineapple and lychee / long finish with hints of crème brûlée</i>	7.5/9.5 37

<b>EXY BUT SEXY!:</b> La Nina '20, Salt Rock // Stellenbosch, South Africa // Sauvignon Blanc <i>fresh but textural with overt, balanced influence from new oak / ripe green fruit, cut grass, hay / lemon drops + custard</i> A side-project joint effort from Xander Grier of Stand Alone Wines - and a fellow Cape wine maker. Focussing on tiny specific old-vine sites this gem is from a small block of vines just outside Cape Town - a suburban vineyard perched on a hillside on the south side of the Mother City, nestled between luxe residences, large gardens and tree lined drives. It's a cool site, hence the name La Niña, for the complex cool weather pattern! Three days soaking on skins before pressing, and barrel aged for 10 months.	8 (100ml pour)
--	-------------------

## ROSÉS + ORANGES

<b>Dominio de Punctum, Pomelado Orange</b> // Castilla La Mancha, Spain // Sauvignon Blanc <i>robust and bold / bruised apple, dried apricot, walnut / bone-dry + soft grippy tannin</i>	7/9 31
Domaine Vico Rose '21 // Corsica, France // Niellucciu, Grenache, Sciaccarellu <i>creamy cherry + strawberry / mineral / surprisingly intense</i>	6/8 24
Clos de Jarres Rosé '20 // Languedoc, France // Grenache, Vermentino <i>full-bodied Rosé / sweet red berries / citrus blossom, spice</i>	7/9 31

<b>EXY BUT SEXY!</b> Nimbus Ritinitis '20 Orange, Kamara Pure // Macedonia, Greece // Assyrtiko <i>explosive nose / lemon, grapefruit, wet wood, thyme / rich mouthfeel with high acidity</i> The Kioutsoukis family have a long wine making tradition based in their ancestral home of East Romylia, Bulgaria. They realised their dream of bringing some of these traditions to Northern Greece - famous centuries ago for its wines but largely abandoned by the turn of the twentieth century - in 2010, planting 11 hectares of vines and building a small winery of their own design. Passionate about permaculture, they have been certified organic since the start and are dedicated to minimal intervention, natural winemaking: no added yeasts, few or no rackings at all, wine matured on fine lees, light or no filtration, well-integrated wood, using only old barrels etc. This wine represents a true handing down of old family traditions, resurrecting techniques which the current generation's great grandparents would have last employed in Bulgaria, the most unusual of which is the addition of pine resin to the must during fermentation.	7.5 (100ml pour)
---	---------------------

## RED

Refosco '20, Tenuta Aurea // Friuli, Italy // Refosco <i>light + juicy / woodland foliage, wild berries / strawberry + cherry jam</i>	5/7 23
Hedyos '21, Bois Moisset // Southern Gaillac, Tarn, France // Gamay, Duras <i>fresh + earthy but smooth / red currant + cherry / forest florals, truffle</i>	6/8 29
Gelsomora Grignolino d'Asti '18, Cossetti // Piemonte, Italy // Grignolino <i>light + intensely fruity / a floral finish / integrated tannins and a slight bitter finish</i>	8/10 36

'Wines on Tap' are poured from kasks - a more sustainable way of importing wine. It's also a cheaper way of importing, so it's better wine for the price...you're welcome



## BEERS + CIDERS

Add a paired cheese to any beer for £3

### DRAUGHT BEER (2/3 pint)

Keller Pils, Lost & Grounded // Bristol // German-style Lager <i>unfiltered / grassy / crisp, light + refreshing - 4.8%</i>	5
Hazy Pale, Left Handed Giant // Bristol // Hazy Pale <i>juicy / refreshing / floral - 5.5%</i>	5.2

### BY-THE-GLASS/BOTTLE (125/750ml unless stated)

Loop: Raspberry & Sweet Cicerly, Yonder // Somerset // Barrel-aged, fruited wild ale (125/375ml) <i>tart raspberry + subtle sweet anise / fluffy + complex / gentle funk - 4.7%</i>	3.8/9
Xino Xano, Cyclic Beer Farm // Barcelona, Spain // Farmhouse Beer <i>sour Berliner Weisse / tart + tropical / refreshing - 4%</i>	4.2/23
Blackbird, Chew Valley Cider // Somerset // Traditional Cider (500ml Bottle) <i>small batch sparkling medium craft cider / refreshing / apple (funnily enough) - 4.5%</i>	6

### BEER BY-THE-CAN (440ml)

South of the River, Bristol Beer Factory // Bristol // Single hop (citra) session IPA <i>tangy / citrus / clean with refreshing bitterness - 4%</i>	4.9
Table Beer, Left Handed Giant // Bristol // Table Beer <i>dry + refreshing // sweet berries, candied fruits / mellow citrus - 3.3%</i>	5.2
Hop Hand Fallacy, Lost & Grounded // Bristol // Witbier <i>vibrant / light + fluffy / orange peel + coriander - 4.4%</i>	5.2
Narrow Sea, Wiper + True // Bristol // Mixed fermentation Saison <i>complex + floral / orchard fruits + elderflower / crisp, dry, clean - 5.6%</i>	5.4
Autumn Protagonist, Lost & Grounded // Bristol // Modern Best Bitter <i>biscuity / soft bitterness / piney and citrusy - 4.4%</i>	5.5
Sunset People: Lost & Grounded / US West Coast IPA <i>rich malt backbone / citrus, marmalade / pine - 5.4%</i>	6.6

## SPRITZES, GIN + DIGESTIFS

Kingston Black Spritz with Wilding Cider's Kingston Black	8
Summer Spritz with 6 O'Clock Mango, Ginger + Lime Gin	8
Gin + Tonic (Psychopomp Woden or 6 o'clock London Dry) 25ml/50ml	5.5/8
Circumstance Mixed Grain 'Hideout' Blend rye, corn + rice / sweet, rich, umami / lifting wispy florals 25ml/50ml	4/6.5

## NO/LOW + SOFT

Lucky Saint // London // Unfiltered Lager (330ml bottle)	3.75
Promises I Made Myself, Newtown Park // Bristol // IPA (440ml can) <i>tropical / piney / all the hops, none of the hangover - 0.5%</i>	4.3
Lyres Non-Alcoholic Pink London Spirit, tonic	5.75
Oddbird Non-Alcoholic Sparkling Rose (125ml/bottle) <i>fine bubbles / peach + pear / red apple</i>	4/17
Caleno (Columbian-style Non-Alcoholic spirit) Light + Zesty with Lemonade or Dark + Spicy with Ginger Beer	5.5/8
Luscombe Orange Juice	3.5
Blood Orange or Passion Fruit Lemonaid // fairtrade-certified, organic + delicious	3.5
Lovely Drinks	3.2
Ginger Beer // Garden Lemonade // Elderflower Presse // Raspberry Lemonade	



# FOOD



We stop serving food at 9pm (Sundays at 7.30pm)

## CHEESE + CHEESE

Today's Selection of 4 Cheeses, membrillo, biscuits 10

Bath Culture House Vegan Cheese, membrillo, bread (v+) 10

**Burrata**, lemon, oil, bread / Campania, Italy 9

*Does it need an explanation: Probably not, but we can't resist because it sounds so good. A ball of the finest buffalo mozzarella filled with fresh curds and cream that spill out of the core when pierced. We keep it simple, just a squeeze of lemon to counter the richness and some bread to help you mop up every last bit. Try with the Tete en L'Air.*

**Comte**, cornichons, biscuits / Jura, France 6.5

*A beautiful 12+ month Comte from the hands of affineur Marcel Petite, this is nutty and mellow with a smooth texture and a long finish. The cheese is slow matured in cheese caves that Petite calls the 'Cathedral of Petite Comte', based in an old military fort, cut into the mountains near where the cheese is made. Try this with either of the Pomelado Orange or Sov'ran Ortega*

**Raclette Crisps**, pickles 5

*We take olive oil crisps, we top with pickled cornichons and a garlicky raclette crumb, we grill it and serve it warm. Add Guindilla (like pancetta but made from cured pork cheek) +£1*

**Try it with the Pomelado.**

**Paired Cheese for any Wine, Beer or Cider** 3

## MEAT

Today's Charcuterie Plate, caperberries 9

Sobrasada + Goat's cheese // Spain 6

*This Balearic Island delicacy is a distinctive paprika-spiked, raw cured sausage that's eaten like pate, spread on toast for breakfast, or a baguette for lunch, an afternoon snack, a tapa at dinner, or a midnight snack (we're big fans). We're serving it on a slice of baguette, tapa-style, with a goat's cheese, and a drop of honey. Muy muy bien! Try this with Hedyos*

Saucisson vin Cahors, cornichons // Auvergne, France 5.5

*This saucisson is infused with wine from Cahors which gives it a rich and distinctive flavour. Try with the Gelsomora Grignolino d'Asti*

## **SOURDOUGH or FOCACIA with...**

Olive Oil or butter 3

Red Pepper Tapenade 4

Boquerones (white anchovies) 6

Kimchi + sauerkraut 5

Sundried tomatoes 5

## SNACKS

Olives 4.2

Truffled Nuts 3.2

Salted Catalan Almonds 3.5

Torres Jamon Crisps 2.4

Cocktail Mix (a fried and salted mixture of Kikones, Marcona almonds, cashews, peanuts + roasted Reus hazelnuts) 3.5

## CHOCOLATE BROWNIE!

From our friends at Guild of Dough 5