



GUTS

GUTS FAVOURITES

ALL DAY MENU



BREAD | With beurre noisette and fried capers | 3.50

OYSTER | With kimchi vinaigrette | 4.00

CHARCUTERIE | Selection of cured meat | 10.50

SPICY CUCUMBER SALAD | Szechuan style | 5.50

PARATHA | With lovage cream and wild herbs | 7.50

AUBERGINE | With dukkah and soy glaze | 8.00

PITA TORI KATZU | With breaded chicken thigh | 9.50

CHEESE | Selection of three cheeses | 14.50

PANNACOTTA | With tomato and strawberry | 7.50

COCKTAILS

Cocktail of the day | 9.75

Negroni | 9.75

Espresso Martini | 9.75

Hermit G&T | 9.75

SPARKLING

CIDRE | Nicolas Poirer, Cidre Gorrvello Heritage | 7.00

CAVA | Els Vinyerons, Pregadéu, Penedès, Spain | 7.75

WHITE

Valli Unite, Bianchino, Piedmont, Italy '19, **Cortese** | 5.00

Dom. Jean-Marc Bernhard, Alsace, France '18, **Pinot Blanc** | 6.00

Château Vitallis, a la Cote, St. Veran, France '18, **Chardonnay** | 7.00

ROSÉ

Château du Rouët, Estrelle, France '19, **Syrah, Grenache** | 6.00

RED

Esencia Rural, Pampanejo Eco, Spain '18, **Tempranillo** | 5.00

Vignobles Pueyo, Tellus Vinea, France '18, **Cabernet Franc, Merlot** | 7.00

Dom. Jean-Marc Bernhard, Tradition, France '17, **Pinot Noir** | 7.50

BEER

Heineken | 3.75

Sunday Pale Ale | 5.00

Gin Weizen | 5.00