

\* natural wine      ~ low/no sulphur      + organic

specials board for wine of the day/spritz/bites  
come to the bar to order



onnen

#### RED

125/btl

**When we dance** - 2022 - Tuscany, Italy + **7/34**  
Chianti - herby tomatoes, ripe redcurrant and red cherry

**Abrensis** - 2021 - Languedoc-Roussillon, FR \* ~ **8/40**  
Carignan, Grenache, Syrah - morello cherry, peppery

#### WHITE

**Petit Roubie** - 2022 - Languedoc-Roussillon, FR + **6/30**  
Viognier - smooth, apricot & roasted pineapple

**El Soci** - 2024 - Penedes, Catalunya, ES \* ~ **9.5/47**  
Macabeu - Light, floral, citrus-driven, mineral undertones

#### ORANGE

**Meinklang** - 2022 - Burgenland, AT \* ~ + **7/36**  
Gevwürztraminer - poached orchard fruits, textural

**Rare Orange** - 2022 - Roussillon, FR \* + **7/36**  
Muscat - white peach & apricot

#### ROSE

**Blush rose** - ask at the bar for details + **6.5/32**

#### PET NAT

**Comboi** - 2023 - Manchuela, ES ~ + **7.5/36**  
Tardana - refreshing, fruity aromas & delicate bubbles

Ask at the bar for the wine of the day

*sometimes there's a specials board by the bar*

**nocerella olives** **3**  
**cornichons** **3**  
**plate of dill pickle crisps** **2**

**Fresh Ronnie's Sourdough & Jersey Butter** **3.5**  
(Fridays, Saturdays & Sundays)

**Cheese & crackers** **15**  
hard, soft & blue served with chutney

**A bit of cheese** **7**  
one of the 3 cheeses on offer  
served with crackers & chutney

**Charcuterie** **11**  
Selection of cold cuts

**Saucisson Sec** **6**

**Tiramisu** **5**  
**UpUp chocolate bar** **5**  
mint dark choc  
espresso dark choc  
milk choc orange

*all our meats & cheese are British and sourced through local  
wholesaler The Crafty Cheeseman*

*tell us about your allergies*

browse the shop for more options by the bottle

20% off bottle price for take away

*onnen would love to hear from you, scan the  
QR code to leave a review*



## DRAUGHT

Damn Good Lager 4.0%  
Neighbourhood Brew IPA (bar for details)

half/pint  
**2.75/5.50**  
**3/6**

## BEERS

Samuel Smith - Apricot Beer 5.1% +  
Everday Pale Ale - Tipplers 3.8% (GF)  
Bog Standard Lager - Tipplers 3.8% (GF)  
Whitstable Bay Ale - 4.5% +

**6.5** (330ml)  
**4.2** (330ml)  
**4.2** (330ml)  
**7** (500ml)

## CIDER

River Cottage Elderflower Cider 4% +  
Gasping Goose - Newton Court 5.8% +  
Brut - Cidre Normand 5.5% +

**6** (330ml)  
**5.5** (330ml)  
**16** (75cl)

## COCKTAIL CANS

Lonkero - Grapefruit, Gin 5.5%  
Negroni Sbagliato 6%  
Peach Bellini 6%

**6.5** (440ml)  
**7.5** (187ml)  
**7.5** (187ml)

## NO ALC

Honey Wine - Bemuse 0.5%  
Fresh - Cloudwater Brew - Hazy IPA 0.5%

125ml/75cl  
**5/18**  
**6.5** (440ml)

## SOFT

Apple Juice  
Hibiscus Lemonade  
Cardamon Limeade  
Elderflower Presse +  
Gingerella +  
Karma Kola +  
Yuzu Soda

**3**  
**3**  
**3**  
**3**  
**3**  
**3**  
**3**

San Pelligrino Sparkling water  
Buxton Spring Water (collected daily)

**2.5** (250ml)  
**0**



+ organic

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winebar & bottleshop

