



POPINA ^{BY} LYNRACE

WINE CHEESE CHARCUTERIE BAR

The name 'Lynrace' means 'at the speed of light',
the velocity at which great ideas travel.

At POPINA by Lynrace, Ancient Rome meets contemporary flavours
in the heart of Oxford's historic Jericho district.

TASTE THE CLASSICS

POPINA by Lynrace is a wine & charcuterie bar inspired by the popinae of Ancient Rome, which served wine and simple food to slaves, freedmen, foreigners, and those of the 'lower classes'.

Walking down Walton Street today, it's easy to forget that this was once a rough-and-tumble district that surged in the late 18th century around the Oxford Canal and provided the workforce for the Oxford University Press.

POPINA evokes this popular history.
Enjoy classic cocktails at our sister venue
Lynrace Spirit at 103 Walton Street, Oxford.

Please note vintages may vary.

67 Walton Street, Oxford OX2 6AG | www.lynrace.com | popina@lynrace.com

01865 686159 | [@lynrace_popina](https://www.instagram.com/lynrace_popina)

SPARKLING



125ml



750ml

PIZZINI BRACHETTO 2022 Victoria, Australia Summer fruit, watermelon, candied strawberry	£6.5		£37
COLLALTO, CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE 2022 Veneto, Italy - vegan Peach with creamy character	£8		£44
PIZZINI LAMBRUSCO SALAMINO 2022 Victoria, Australia Cherry, pastry, malt	£8		£44
QUINTA DAS BÁGEIRAS ESPUMANTE ROSÉ BRUTO NATURAL 2021 Bairrada, Portugal Raspberry, grapefruit, elegant	£8.50		£50
TSAREV BROD PÉT-NAT RIESLING EXTRA BRUT 2023 Black Sea Coast, Bulgaria - organic, vegan Citrus with toast, unfiltered	£10.50		£62
FURLEIGH ESTATE CLASSIC CUVÉE 2018 Dorset, England - vegan Green apple, cantaloupe melon, brioche	£13		£72
CHAMPAGNE GALLIMARD PÈRE & FILS BLANC DE NOIRS BRUT Côte des Bars, Champagne, France Citrus, berry fruits, dough	£14.50		£80
GUY MÉA, ASSEMBLAGE BRUT 1ER CRU Montagne de Reims, France - organic, vegan 70% Pinot Noir, 30% Chardonnay			£89
LUCIEN COLLARD, BRUT NATURE GRAND CRU NV Montagne de Reims, France - vegan, biodynamic 70% Pinot Noir, 30% Chardonnay			£102



WHITE WINE



FINCA CONSTANCIA ALTOZANO VERDEJO/SAUVIGNON BLANC 2021

Castilla, Spain - vegan, sustainable |
Pear, white grapefruit, zesty

£4.80 | £6.50 | £19 | £26

CANTINA PAOLINI GRILLO 2022

Sicily, Italy - organic, vegan |
Candied pineapple, melon, oregano

£5.50 | £7.25 | £21 | £30

VINAS DEL VERO GEWÜRZTRAMINER 2023

Somontano, Spain - organic |
Lychee, elderflower, guava

£6 | £8.40 | £23.50 | £35

LYRARAKIS DAFNI 2023

Crete, Greece - organic |
Lemon, rosemary, dried basil

£7 | £9 | £26 | £36

ROBERTO SAROTTO GAVI DI GAVI 2022

Piedmont, Italy |
Peach, orange, blossom

£7.50 | £9.50 | £27 | £39

STAETE LANDT 'PURE' SAUVIGNON BLANC 2022

Marlborough, New Zealand - organic |
Passion fruit, lime, bell pepper

£8 | £10.30 | £28 | £42

ALVI'S DRIFT 221 CHENIN BLANC 2022

Worcester, South Africa - sustainable |
Peach, green apple, subtle vanilla

£8.20 | £11 | £30 | £46

BODEGA REZABAL 'TXAKOLI' HONDARRABI-ZURI 2023

Basque Country, Spain |
Citrus, green apple, spritz

£8.50 | £11.80 | £31.50 | £47

WHITE WINE

BODEGAS LACUS INÉDITO TURRAX TURRUNTÉS/MATURANA BLANCA 2020

Rioja Baja, Spain - organic |
Pear, creamy texture, citrus blossom

PEDESTAL CHARDONNAY 2022

Margaret River, Australia - sustainable |
Nectarine, butter, vanilla



£9 | £12.50 | £35 | £51

£9.50 | £13.50 | £37 | £56

AMBER WINE

VINOS INACAYAL, LA PATAGUA SÉMILLON/MOSCATEL 2022

Rapel Valley, Chile - vegan |
Pineapple, apricot, funk

TENUTE ORESTIADI INZOLIA INZOLIA 2022

Sicily Italy - organic |
Grapefruit, tangerine, grass

BAGLIO ANTICO CATARRATTO/CIELLO 2022

Sicily, Italy - organic, vegan |
Mandarin, peach, ginger

MARTÍN CÓDAX ALBARIÑO ALBARIÑO 2021

Rías Baixas, Spain
Dried apricot, wet stone, blossom



£5.90 | £8.25 | £21 | £32

£7 | £9.10 | £26 | £39

£8.50 | £11.45 | £31 | £46

£9 | £12.50 | £35 | £52

RED WINE



FINCA CONSTANCIA ALTOZANO CAB SAUV/TEMPRANILLO 2021 Castilla, Spain - vegan, sustainable Black cherry, oak, clove	£4.80 £6.50 £19 £26
LYRARAKIS LIATIKO LIATIKO 2023 Crete, Greece - organic Pomegranate, wild berry, gentle tannins	£6 £7.75 £22 £34
AGUIJÓN DE ABEJA MALBEC 2022 Patagonia, Argentina - organic Cassis, pepper, chocolate	£6.50 £8.70 £26 £37
LE SALARE MONTEPULCIANO MONTEPULCIANO, 2022 Abruzzo, Italy - vegan Blackberry, raspberry, earth	£7 £9 £28 £39
ADROIT AGLIANICO AGLIANICO 2020 Monterey, California - unfiltered Cherry, cranberry, charred wood	£7.75 £11 £30 £42
ALVI'S DRIFT SIGNATURE SHIRAZ SYRAH 2021 Worcester, South Africa - sustainable Blackcurrant, campfire smoke, pepper	£8 £11.25 £31 £45
CANTINA DORGALI, TUNILA CANNONAU 2021 Sardinia, Italy - organic Bramble, jammy, red plum	£8.60 £11.75 £33 £48
M.O.B. LOTE 3 TINTO TOURIGA NACIONAL/ALFROCHEIRO/ JAEN 2021 Dão, Portugal Black plum, eucalyptus, leather	£8.75 £12 £34 £49

ROSÉ

**HENRI NORDOC
CINSAULT 2023**

Languedoc-Roussillon, France |
Raspberry, rose, citrus

			
125ml	175ml	500ml	750ml
£5	£7	£19	£29

**GRAN CERDO
TEMPRANILLO/GRENACHE 2022**

Rioja, Spain - organic, vegan |
Cherry, strawberry, violet

£6.50 | £9.30 | £25 | £37

**TXAKOLINA ROSADO, BODEGAS AMEZTOI
HONDARRIBI ZURI/HONDARRIBI
BELTZA 2023**

Basque Country, Spain |
Strawberry, bell pepper, spritz

£8.25 | £11.15 | £32 | £47

**LE PAS DU MOINE, CHÂTEAU GASSIER
GRENACHE/CINSAULT/SYRAH 2022**

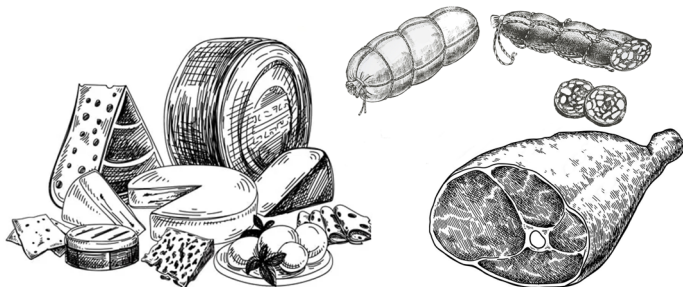
Provence, France - organic |
Redcurrant, rose petal, wet stone

£9.50 | £12.95 | £38 | £55

CHEESE & CHARCUTERIE

We have a selection of authentic Italian cheese & charcuterie from small independent producers to pair with your choice of wine.

These can be ordered as a board or individually. Ask a member of the team for our recommendation to accompany your wine.







NIBBLES

HARLEQUIN OLIVES

Pitted Chalkidiki and Uslu olives
£4

SMOKED ALMONDS

Roasted with paprika & spices
£4

BITES

BURRATA & PANE CARASAU

Sicilian olive oil and 8yr balsamic vinegar
£9.50

TOASTED SOURDOUGH

Black olive tapenade & Tuscan olive oil
£6.50

CHEESE & CHARCUTERIE

CREATE YOUR BOARD FOR £4.75 PER PORTION

Served with pane carasau

ROBIOLA 3 LATTI

Rich, gooey triple milk cheese

BLEU OF NICOLETTA

Creamy, lengthy finish, saline

ASIAGO D'ALLEVO VECCHIO

Savoury, tangy, nutty

KASUS CAVERNA

Buttery, distinctive, mineral

SPECIAL SELECTION

Ask your server for today's special

SALAME TOSCANO

Traditional pork shoulder salami

COPPA STAGIONATA

Dry cured coated in black pepper & garlic crust

PROSCIUTTO DI PARMA

24 month aged, 3rd generation family owned

MORTADELLA CLASSICA

Traditional cooked sausage with lard cubes

BOLOGNA LARDO

Cured pork belly, mixed herbs & peppercorns

CHEESE BOARD

£22

TODAY'S SELECTION OF 5 CHEESES

Served with sourdough and pane carasau

CHARCUTERIE BOARD

£22

TODAY'S SELECTION OF 5 CHARCUTERIE

Served with sourdough and pane carasau



CANNOLI SICILIANI

£7

Traditional Sicilian pastry filled with sweet ricotta,
topped with pistachios and candied oranges (optional)

Please ask the staff if you have any food allergies



WHITE BY THE BOTTLE

*We also have a small, ever-changing selection of fine wines available,
please ask a member of the team for more information.*

DOMAINE VIGNEAU-CHEVREAU VOUVRAY 'SILEX' SEC Chenin Blanc 2022 Loire Valley, France	£42
FURLEIGH ESTATE Bacchus 2022 Dorset, England	£44
DOMAINE BRUNO SORG Riesling 2021 Alsace, France	£47
BODEGAS COTA 45 'UBE' MIRAFLORES Palomino 2022 Jerez, Spain - organic	£55
WEINGUT KEMETNER GRÜNER #NOFILTER Grüner Veltliner 2020 Kamptal, Austria	£60
DE SANTE 'ATELIER' Sémillon/ Sauvignon Blanc/ Sauvignon Vert 2020 Napa Valley, California	£65
MONTE DA CASTELEJA CLASSICO BRANCO Arinto/Perrum 2021 Algarve, Portugal - organic	£70
LEITZ 'MAGIC MOUNTAIN' Riesling 2022 Rheingau, Germany	£75
DOMAINE JEAN COLLET, CHABLIS 1ÈRE CRU Chardonnay 2019 Burgundy, France	£75
DOMAINE CROCHET 'SANCERRE' Sauvignon Blanc 2021 Loire Valley, France - organic, vegan	£82
DOMAINE ZIND-HUMBRECHT Muscat 2020 Alsace, France	£85
QUINTA DE SAN MICHEL Arinto/Malvasia 2019 Douro, Portugal	£95

Vintages may vary



RED BY THE BOTTLE

*We also have a small, ever-changing selection of fine wines available,
please ask a member of the team for more information.*

DOMAINE JONES FITOU Grenache/ Syrah/ Carignan 2021 Languedoc-Roussillon, France	£44
JUDITH BECK 'INK' Zweigelt/St Laurent 2021 Burgenland, Austria - organic, vegan	£46
DOMAINE GROSBOIS CHINON Cabernet Franc 2021 Loire, France	£50
PÓ DE POEIRA Touriga Nacional/ Touriga Franca/ Sousão/ Tinta Francisca 2020 Douro, Portugal	£56
THE DOG STRANGLER Mataro 2021 Barossa Valley, Australia	£62
CAMPOLARGO PINOT NOIR Pinot Noir 2022 Bairrada, Portugal	£66
ERNEST ALDER SPRINGS Trousseau 2019 Mendocino, California	£72
CREU CELTA 'PRIORAT' Garnacha/Syrah/Merlot 2018 Priorat, Spain	£75
BAROLO 'I PAESI TUOI' Nebbiolo 2018 Piedmont, Italy	£80
SCOTT FAMILY ESTATE Pinot Noir 2021 California, USA	£90
DOMAINE MARC ROY 'BOURGOGNE ROUGE' Pinot Noir 2021 Burgundy, France	£100
COLLOSORBO BRUNELLO DI MONTALCINO Sangiovese 2018 Piedmont, Italy	£110
VIEUX TÉLÉGRAPHE 'CHÂTEAUNEUF-DU-PAPE' GSMC 2018 Southern Rhône, France	£125

Vintages may vary



COCKTAILS

GAUDI

£13

Davna Polish Rye Vodka, Gibson's Fig Leaf Liqueur,
Raspberry, Lemon, Rosemary

LYNRACE NEGRONI

£13

Salcombe Gin, Cocchi Dopo Teatro,
Tempus Fugit Gran Classico

OLD FASHIONED

£13

Maker's Mark Bourbon,
Bitters, Sugar

PSYCHOPATHIA SEXUALIS

£13

Hayman's Old Tom Gin, Palo Cortado Sherry,
Cocchi Torino, Dolin Dry, Orange Bitters

VENETIAN SPRITZ

£13

Savoia Orancio, Vintage DOCG Prosecco,
Orange Bitters, Soda

SENDAI SPRITZ


£13

Choya Umeshu Japanese Plum, Vintage DOCG Prosecco,
Falanghina White Wine, Peach, Limonata, Grapefruit Bitters

CHAMPAGNE COCKTAIL

£16

Champagne Gallimard, Chateau Montifaud VS cognac,
Bitters, Sugar Cube

 *Cocktails are hand made at our sister bar
Lynrace Spirit, stirred to perfection and bottled
ready for you to enjoy. Poured table side.*

BIRRA

PACIFICO CERVEZA CLARA

£6

Pilsner 4.5% ABV - 355ml

ESTRELLA INEDIT

£6.30

Wheat Beer 4.8% ABV - 330ml

PERONI GRAN RISERVA DOPPIO MALTO

£8

Double Malt, Bock Beer 6.6% ABV - 500ml

ALCOHOL-FREE

SEAWARD G+T

£11

Flavours of pink grapefruit, sea rosemary and woodruff
paired with Fever Tree Mediterranean Tonic

ADRIFT G+T

£11

Flavours of rock samphire, headland sage and citrus
paired with Fever Tree Mediterranean Tonic

COASTAL SPRITZ

£11

Flavours of blood orange, sea rosemary and oakwood paired with
a natural Sicilian Arancia Rossa (sparkling blood orange)

CLAUSTHALER UNFILTERED NON-ALCOHOLIC BEER

£6

CLAUSTHALER GRAPEFRUIT NON-ALCOHOLIC BEER

£6

POLARA ARIANCATA (SICILIAN ORANGE)

£5

POLARA LIMONATA (SICILIAN LEMON)

£5

POLARA ARANCIA ROSSA (SICILIAN BLOOD ORANGE)

£5

POLARA LIMONE E ZENZERO (SICILIAN LEMON & GINGER)

£5

ACQUA PANNA STILL MINERAL WATER

£3

SPARKLING MINERAL WATER

£3

PAGO PRESSED JUICE

£5

Orange, Mango, Peach, Pear, Pink Grapefruit

DRIP COFFEE £4

GAJAH MOUNTAIN, SUMATRA

Rich and creamy body with earthy and herbal and malt
dark chocolate notes.

The unique processing method of Sumatra gives this coffee a distinctive
flavour profile, and it packs a punch.



COGNAC

CHATEAU MONTIFAUD VSOP PETIT CHAMPAGNE

Delicate floral notes linger and fade into a slow evolution toward apricots, pears and nuts. Tremendously smooth and intensely long.

 25ml  50ml

£8 | £14

CHATEAU MONTIFAUD NAPOLEON

Earthy tobacco leading to old oak, baked apricot, toffee and a touch of zesty citrus peel.

£11 | £19

GRAPPA

GRAPPA IL PROSECCO NONINO

Soft and floral with notes of almond and green apple which soften to a light aroma of vanilla and chocolate.

 25ml  50ml

£5 | £9

GRAPPA LIBARNA RISERVA

Aged for at least 18 months in French oak casks leads to layers of rich dried fruits, woody spices with a toasted hazelnut and vanilla undertone.

£6.50 | £11

MONTANARO GRAPPA DI BAROLO

Freshly cut herbs, woody vanilla, and floral pressed grapes ride above wafts of earthy coffee, soft cinnamon, and velvety oak.

£7.50 | £13

GRAPPA NONINO RISERVA 8 ANNI

Raisin, candied fruit and chocolate. A beautifully elegant and velvety mouthfeel with hints of pastry and marzipan that return in a persistent finish.

£13 | £24

LIQUEURS

PALLINI LIMONCELLO

A high-quality Italian Limoncello from Pallini, made with zests from lemons grown on the Amalfi Coast. Vividly bright and sweet, though subtle creaminess brings balance to the table.

 25ml  50ml

£4 | £7



FORTIFIED



50ml



100ml

TIO PEPE 'FINO EN RAMA, 2023

£5.50 | £10

En Rama is an unfiltered style produced when the yeast layer sat atop the sherry is at its healthiest each spring, bringing more intense notes of sourdough, almond, and crunchy green apple.

GONZÁLEZ BYASS 'PALO CORTADO'

£3.50 | £6.75

Historically an accidentally-made style of sherry. Panettone, pecan and caramel flavours are there in droves, however it manages to retain its characteristic salinity and freshness.

SÁNCHEZ ROMATE PEDRO XIMÉNEZ

£7.50 | £14

Unctuous dried figs, espresso and raisins come to the fore with this Pedro Ximénez from one of the oldest family-run bodegas in Jerez.

NOVAL BLACK RUBY RESERVE PORT

£4.50 | £8.50

A new style of port from Noval - a blend of wines 2-3 years old, made using some of the highest quality grapes in the Douro Valley. Concentrated flavours of cherry, bramble fruit, and chocolate, with beautifully woven tannins throughout.

MADEIRA



50ml



100ml

HENRIQUES & HENRIQUES 10-YEAR-OLD SERCIAL

£7.50 | £14

A delicious expression from a family that has been producing Madeira for 500 years. Marzipan, marmalade, and a cornucopia of dried fruit are all very much present here. A wine with a real concentration and depth to it.

SWEET



50ml



100ml

TOKAJ CLASSIC LATE HARVEST FURMINT/HÁRSLEVELŰ/SÁRGAMUSKOTÁLY 2011

£5.50 | £10

Tokaj, Hungary | 30-year-old vines in the Hungarian town of Mád produce this superbly balanced late harvest Tokaj. Fresh blood orange, sultana, and plenty of floral notes from the Sárgamuskotály.

CHÂTEAU BRIATTE, SAUTERNES SAUVIGNON BLANC/SÉMILLON/MUSCADELLE 2019

£5.50 | £10

Bordeaux, France | The flavours of apricot, nectarine and acacia honey combine wonderfully in this small production sauternes.

HORÁCIO SIMÕES MOSCATEL ROXO MOSCATEL ROXO 2014

£6.50 | £12

Setúbal, Portugal | A special treat from the very rare pink-skinned Moscatel Roxo grape, think marmalade, fig and crème brûlée, with a beautifully floral and raisined backbone.



OPENING HOURS



BAR

Tuesday: 5 - 11pm
Wednesday: 5 - 11pm
Thursday: 5 - 11pm
Friday: 5 - 11pm
Saturday: 5 - 11pm

OFF-LICENCE

Tuesday: 5 - 11pm
Wednesday: 5 - 11pm
Thursday: 5 - 11pm
Friday: 5 - 11pm
Saturday: 5 - 11pm

Cheese & Charcuterie served until 30 minutes before close

PRIVATE HIRE

Bar available to hire Monday - Sunday
Please contact us or speak to your bartender to find out more