



POPINA ^{BY} LYNRACE

WINE CHEESE CHARCUTERIE BAR

“Lyn” comes from lake, pool, or reflection (from Old English hlyn (lyn), while “race” implies lineage, flow, or passage - like a watercourse or even a bloodline. Together, Lynrace means the flow of memory and a place where time runs deep.

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.



SPARKLING



125ml



750ml

PIZZINI BRACHETTO 2024

Victoria, Australia |

Summer fruit, watermelon, candied strawberry

£6.70 | £37

PIZZINI LAMBRUSCO SALAMINO 2023

Victoria, Australia |

Cherry, pastry, malt

£7.80 | £42

COLLALTO, CONEGLIANO VALDOBBIADENE PROSECCO SUPERIORE 2023

Veneto, Italy - vegan |

Peach with creamy character

£8 | £45

QUINTA DAS BÂGEIRAS ESPUMANTE ROSÉ BRUTO NATURAL 2023

Bairrada, Portugal |

Raspberry, grapefruit, elegant

£9.50 | £55

TSAREV BROD PÉT-NAT RIESLING EXTRA BRUT 2024

Black Sea Coast, Bulgaria - organic, vegan |

Citrus with toast, unfiltered

£10.50 | £60

FURLEIGH ESTATE CLASSIC CUVÉE 2019

Dorset, England - vegan |

Green apple, cantaloupe melon, brioche

£14 | £80

CHAMPAGNE GALLIMARD PÈRE & FILS BLANC DE NOIRS BRUT

Côte des Bars, Champagne, France |

Citrus, berry fruits, dough

£14.50 | £85

GUY MÉA, ASSEMBLAGE BRUT 1ER CRU

Montagne de Reims, France - organic, vegan |

70% Pinot Noir, 30% Chardonnay

| £88

LUCIEN COLLARD, BRUT NATURE GRAND CRU NV

Montagne de Reims, France - biodynamic, vegan |

70% Pinot Noir, 30% Chardonnay

| £99

Vintages may vary



WHITE WINE



FINCA CONSTANCIA ALTOZANO
VERDEJO/SAUVIGNON BLANC 2024

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

£5 | £6.75 | £19 | £28

CANTINA PAOLINI
GRILLO 2024

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

£5.50 | £7.50 | £21 | £30

VINAS DEL VERO
GEWÜRZTRAMINER 2024

Somontano, Spain - organic |
Lychee, elderflower, guava

£6.50 | £8.90 | £25 | £37

LYRARAKIS
DAFNI 2024

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

£7 | £9.10 | £26 | £38

ROBERTO SAROTTO
GAVI DI GAVI 2023

Piedmont, Italy |
Peach, orange, blossom

£7.50 | £10 | £28 | £41

OMINA ROMANA HERMES DIACTOROS II
VIOGNIER/CHARDONNAY/PETIT MANSENG
& INCROCIO MANZONI 2023

Rome, Italy |
Honey, white pepper, eucalyptus

£8.20 | £11.20 | £31 | £45

BOLD WINE CO
SAUVIGNON BLANC 2021

Monterey, California - sustainable |
Lime zest, honeydew melon, starfruit

£9 | £12 | £34 | £50



WHITE WINE

VALE DOS ARES COLHEITA ALVARINHO 2024

Vinho Verde, Portugal |
Citrus, pineapple, apricot



£9.25 | £12.50 | £34 | £52

PEDESTAL CHARDONNAY 2024

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

£10 | £13.50 | £38 | £56

AMBER WINE

VINOS INACAYAL, LA PATAGUA SÉMILLON/MOSCATEL 2023

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



£6 | £8.25 | £23 | £34

MAREMOSSO CATARRATTO/CIELLO 2022

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

£8.50 | £11.45 | £31 | £49

PULP FICTION WEINGUT MACHHERNDL FRÜHROTER VELTINER/ WEISSBURGUNDER/MUSCAT 2020

Wachau, Austria |
Nectarine, orchard fruits, beer hops

| £62

MONTE DA CASTELEJA CLASSICO BRANCO ARINTO/PERRUM 2022

Algarve, Portugal - organic |
Apricot, vanilla, fine tannins

| £75

Vintages may vary



RED WINE



FINCA CONSTANCIA ALTOZANO TEMPRANILLO/SYRAH 2020

Castilla, Spain - sustainable, vegan |
Black plum, oak, clove

£5 | £6.75 | £19 | £28

LYRARAKIS LIATIKO LIATIKO 2023

Crete, Greece - organic |
Pomegranate, wild berry, gentle tannins

£7 | £9.50 | £27 | £40

LE SALARE MONTEPULCIANO MONTEPULCIANO, 2024

Abruzzo, Italy - vegan |
Blackberry, raspberry, earth

£7.80 | £10.50 | £29 | £42

AGUIJÓN DE ABEJA MALBEC 2023

Patagonia, Argentina - organic |
Cassis, pepper, chocolate

£8 | £11 | £30 | £44

M.O.B LOTE TINTO 3 TOURIGA NACIONAL/JAEN ALFROCHEIRO 2022

Dão, Portugal |
Black plum, eucalyptus, leather

£8.75 | £12 | £34 | £49

CANTINA DORGALI, TUNILA CANNONAU 2022

Sardinia, Italy - organic |
Bramble, jammy, red plum

£9 | £13 | £36 | £50



WINE OF THE WEEK

ASK ABOUT OUR SPECIAL GUEST WINE

From championing a interesting region, unusual grape, to a notable winemaker! We source and select a unique wine as our special each week.

Available by the glass until it's not!

Vintages may vary

ROSÉ WINE

HENRI NORDOC
CINSAULT 2023

Languedoc-Roussillon, France |
Raspberry, rose, citrus

£5.50 | £7.50 | £21 | £30

TXAKOLINA ROSADO, BODEGAS AMEZTOI
HONDARRIBI ZURI/HONDARRIBI BELTZA 2023

Basque, Spain |
Strawberry, bell pepper, spritz

£8.50 | £11.50 | £33 | £48

CLOS SARON, TICKLED PINK
MERLOT/VIOGNIER 2016

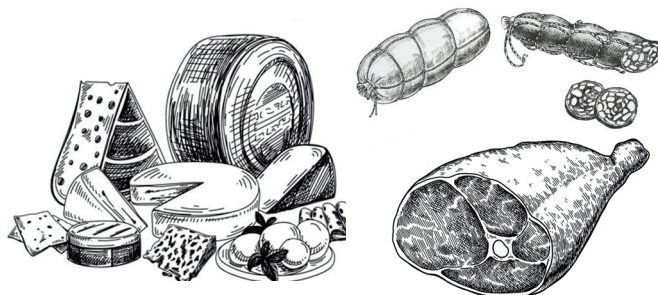
Sierra Foothills, California - sustainable |
Apricot, orange peel, funk

| £100

CHEESE & CHARCUTERIE

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

Enjoy all 5 of each or select your favourites. Ask a member of the team for a recommendation to accompany your wine.



Cheese & Charcuterie served until 30 minutes before close.





NIBBLES

HARLEQUIN OLIVES

Pitted Halkidiki and Uslu olives

£4

SMOKED ALMONDS

Roasted with paprika & spices

£4

BITES

BURRATA & PANE CURASAU

Sicilian olive oil and 8yr baslamic vinegar

£10

TOASTED SOURDOUGH

Black olive tapenade & Tuscan olive oil

£7

CHEESE & CHARCUTERIE

CREATE YOUR BOARD FOR £5 PER PORTION

Served with pane carasau

ASIAGO D'ALLEVO VECCHIO

Savoury, tangy, nutty

BLEU OF NICOLETTA

Creamy, lengthy finish, saline

LA TUR

Rich, gooey triple milk cheese

KASUS CAVERNA

Buttery, distinctive, mineral

SPECIAL SELECTION

Ask your server for today's special

COPPA STAGIONATA

Dry cured coated in black pepper & garlic crust

PROSCIUTTO DI PARMA

24 month aged, 3rd generation family owned

BOLOGNA LARDO

Cured pork belly, mixed herbs & peppercorns

MORTADELLA CLASSICA

Traditional cooked sausage with cubes of lard

SPECIAL SELECTION

Ask your server for today's special

CHEESE BOARD

£24

TODAY'S SELECTION OF 5 CHEESES

Served with sourdough & pane carasau

CHARCUTERIE BOARD

£24

TODAY'S SELECTION OF 5 CHARCUTERIE

Served with sourdough & pane carasau

CANNOLI SICILIANI

£8

Traditional Sicilian pastry filled with sweet ricotta.
Freshly prepared and served with candied orange &
crushed pistachios (optional).



Served until 30 minutes before close. Please inform the staff if you have any food allergies.



WHITE WINE ^{BY} THE BOTTLE

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

DOMAINE VIGNEAU-CHEVREAU £42
VOUVRAY 'SILEX' SEC
Chenin Blanc 2022 | Loire Valley, France

DOMAINE BRUNO SORG £47
Riesling 2021 | Alsace, France

BODEGAS COTA 45 'UBE' MIRAFLORES £55
Palomino 2021 | Jerez, Spain - organic

WEINGUT KEMETNER GRÜNER #NOFILTER £60
Grüner Veltliner 2020 | Kamptal, Austria

LEITZ 'MAGIC MOUNTAIN' £75
Riesling 2022 | Rheingau, Germany

DOMAINE CROCHET 'SANCERRE' £82
Sauvignon Blanc 2022 | Loire Valley, France - organic, vegan

DOMAINE ZIND-HUMBRECHT £85
Muscat 2020 | Alsace, France

QUINTA DE SAN MICHEL £95
Arinto/Malvasia 2019 | Douro, Portugal



RED WINE ^{BY} THE BOTTLE

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

DOMAINE JONES FITOU Grenache/Syrah/Carignan 2022 Languedoc-Roussillon, France	£44
JUDITH BECK 'INK' Zweigelt/St Laurent 2022 Burgenland, Austria - organic, vegan	£46
DOMAINE GROSBOIS CHINON Cabernet Franc 2023 Loire, France	£50
PÓ DE POEIRA Touriga Nacional/ Touriga Franca/ Sousão/ Tinta Francisca 2022 Douro, Portugal	£56
THE DOG STRANGLER Mataro 2022 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 2021 Priorat, Spain	£75
BAROLO 'I PAESI TUOI' Nebbiolo 2020 Piedmont, Italy	£80
DOMAINE MARC ROY 'BOURGOGNE ROUGE' Pinot Noir 2022 Burgundy, France	£100
COLLOSORBO BRUNELLO DI MONTALCINO Sangiovese 2019 Piedmont, Italy	£110
VIEUX TÉLÉGRAPHE 'CHÂTEAUNEUF-DU-PAPE' GSMC 2019 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.*

BIRRA

MENABREA	£6
Lager 4.8% ABV - 330ml	
ESTRELLA INEDIT	£6.30
Wheat Beer 4.8% ABV - 330ml	



ALCOHOL-FREE

SEAWARD G+T	£11
Flavours of pink grapefruit, sea rosemary and woodruff paired with Navas Premium Tonic	
ADRIFT G+T	£11
Flavours of rock samphire, headland sage and citrus paired with Navas Premium 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 ARANCIATA (SICILIAN ORANGE)	£5
POLARA LIMONATA (SICILIAN LEMON)	£5
POLARA ARANCIA ROSSA (SICILIAN BLOOD ORANGE)	£5
POLARA LIMONE E ZENZERO (SICILIAN LEMON & GINGER)	£5
CANO STILL MINERAL WATER	£3
CANO SPARKLING MINERAL WATER	£3
PAGO PRESSED JUICE	£5
Mango, Peach, Pear, Apricot	

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

25ml 50ml

CHATEAU MONTIFAUD VSOP PETIT CHAMPAGNE

£8 | £14

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

CHATEAU MONTIFAUD NAPOLEON

£11 | £19

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

GRAPPA

25ml 50ml

GRAPPA LIBARNA RISERVA

£6.50 | £11

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





FORTIFIED



TIO PEPE 'FINO EN RAMA', 2025

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.

£5.50 | £10

GONZÁLEZ BYASS 'PALO CORTADO' 12 YEAR

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.

£4.50 | £8.50

NOVAL BLACK RUBY RESERVE PORT

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.

£4.50 | £8.50

HENRIQUES & HENRIQUES 10-YEAR-OLD SERCIAL

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

£4.50 | £8.50

SWEET



HORÁCIO SIMÕES MOSCATEL 2020

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.

£4 | £7.50

TOKAJ CLASSIC LATE HARVEST FURMINT/HÁRSLEVELŰ/SÁRGAMUSKOTÁLY 2011

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.

£5.50 | £10

CHÂTEAU BRIATTE, SAUTERNES SAUVIGNON BLANC/SÉMILLON/MUSCADELLE 2020

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

£5.50 | £10



PRIVATE HIRE & TASTINGS

Bar available to hire Monday - Sunday

Host your unforgettable gathering at Popina by Lynrace, Oxford's hidden gem for wine lovers. Whether you're planning an intimate private hire or a bespoke tasting event, our elegant wine bar offers a warm, inviting space paired with exceptional wines and artisanal bites. Let our expert team curate a unique experience tailored to your group. Perfect for celebrations, team socials, or just because.

We also host regular ticketed tasting events featuring guest speakers, winemakers, and exclusive pours from around the world. Keep an eye on our website and social media channels for these and to book your ticket.

Speak to your bartender to find out more.

WINE | CHEESE | CHARCUTERIE | BAR

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