



### WHY IS CHAMPAGNE PERFECT WITH CHEESE?

Champagne works well with all cheeses. it's light enough to not overpower delicate goat's cheese on nutty Comte, but it also has enough acidity to cut through the deeply savoury funky blue cheese or the creamy baked camembert.

With the effervescence of the bubbles scrubbing the palate between each bite and with the temperature it is served leaving a pleasant and refreshing feeling.

## CHAMPAGNE BY THE GLASS./

	Glass 11cl	Bottle
<b>MICHEL FURDYNA CARTE BLANCHE</b> 80% Pinot Noir, 10% Chardonnay, 10% Pinot Blanc Easy drinking, ideal for those who prefer a gentler flavour profile than the refined, assertive, citrus characteristics of Chardonnay.	£9	£49
<b>LACROIX ROSE</b> 58% pinot Noir, 22% Meunier, 20%chardonnay Unlike many rosé champagne, this tastes Pink -packed with ripe summer fruit compote flavours and a refreshing lift on the finish	£11	£69
<b>PERTOIS L'ASSEMBLAGE</b> 50% Chardonnay, 50% Pinot Noir Mellow and rounded with plenty of red berry flavours.	£12	£69
<b>COLIN BLANCHE DE CASTILLE</b> 100% Chardonnay -PREMIER CRU Combines grapes from the Premier Cru rated villages of Vertus and Bergères les Vertus. A fresh, yet creamy texture, long toasty finish.	£13	£78
<b>LE GALLAIS CEDRES</b> 45% Pinot Noir, 45% Meunier, 10% Chardonnay -BRUT NATURE Has an expressive and complex nose, nicely evolved, on s tewed red fruits and honey. Palate smooth, round, complemented by notes of honey, toast, citrus freshness	£14	£84
<b>LACROIX VINTAGE</b> Chardonnay 55% Meunier 25% Pinot Noir 20% The restrained elegance of this Chardonnay-rich Vintage can be enjoyed now or tucked away for several years to come.The emphasis is on structure and finesse, a laser-beam of tangy citrus, soft pear and apricot fruits overlaid with crisp, biscuit-y complexity.	£16	£95

Optional service charge added to the bill.

Price include VAT @20%.

## CLASSIC COCKTAILS./

<b>APEROL SPRITZ</b>	£7
<b>KIR ROYAL</b>	£9
<b>MIMOSA</b>	£10
<b>OLD FASHION</b>	£10
<b>BLOODY MARY</b>	£10
<b>NEGRONI</b>	£10
<b>COSMOPOLITAN</b>	£10

## SPIRITS./

<b>GORDONS/STOLICHNAYA</b>	£3.5
<b>JACK DANIELS/AMARETTO</b>	£4
<b>RICARD / EL JIMADOR REPOSADO</b>	£4.5
<b>RHUM BIELLE (DISTILLERIE AGRICOLE)</b>	£4.5
<b>RHUM FLOR DE CANA 4 YEARS</b>	£4.5
<b>DEAD MAN'S FINGERS SPICED RHUM</b>	£4.5
<b>JAMESON</b>	£4.5
<b>CALVADOS</b>	£5
<b>HENDRICKS</b>	£5.5
<b>RHUM FLOR DE CANA 7 YEARS GRAN RESERVE</b>	£5.5
<b>GRAND MARNIER</b>	£5.5
<b>CAMPARI (50ML)</b>	£5.5
<b>BAILEYS (50 ML)</b>	£5.5
<b>ARMAGNAC</b>	£6.
<b>LILLET ROUGE (50ML)</b>	£6
<b>WOODFORD RESERVE</b>	£6
<b>GREY GOOSE</b>	£6.5
<b>COGNAC VSOP</b>	£7
<b>MONKEY SHOULDER</b>	£7
<b>G'VINE FLORAISON</b>	£7
<b>RHUM EL DICTADOR 12 YEARS</b>	£8
<b>RHUM BIELLE VIEUX 2009</b>	£9

## SOFT DRINKS./

<b>FRUIT JUICES</b>	£2.5
Cranberry, Apple, Mango, Orange, Tomato (25cl)	
<b>FEVER TREE PREMIUM</b>	£2.5
Tonic, Light Tonic, Lemonade, Ginger Beer (20cl)	
<b>WATER</b>	£2.5
Belu still (33cl)	
Perrier sparkling (33cl)	
<b>COKE/DIET (33cl)</b>	£2.5
<b>ORANGINA</b>	£2.75

Optional service charge added to the bill.

Price include VAT @20%.

# BOARDS & NIBBLES

## ➤ BOARDS./

SELECTION OF 3 FRENCH CHEESES	£10
SELECTION OF 5 FRENCH CHEESES	£15

Boards of artisanal cheeses are served with jam, quince, bread  
Our cheeses come from different French regions.

MIXED SAUCISSON	£8
SELECTION OF 3 FRENCH MEATS	£10
SELECTION OF 5 FRENCH MEATS	£15

Boards of charcuterie are served with butter, cornichons, bread

SELECTION OF 3 CHEESES, 3 CURED MEATS & 2 TAPENADES	£25
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SELECTION OF 5 CHEESES, 5 CURED MEATS & 3 TAPENADES	£35
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## ➤ FONDUE & MELTED CHEESE./

RACLETTE DE SAVOIE WITH ONION AND POTATOES	£7
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MONT D'OR FONDUE STYLE CHEESE (2/3People)	£28
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Mont D'or is served with potatoes, charcuterie, salad and bread.

## ➤ BAKED CAMEMBERT./

GARLIC & HERBS	£8.5
FIGS & THYME	£9.5
TRUFFLE	£12.5

## ➤ NIBBLES./

GREEN OLIVES	£3
PADRON PEPPER	£3.5
BREAD ON BOARD	£3.5
COMTE CROQUETTES WITH HONEY SAUCE	£5
DUCK TERRINE WITH HOME-MADE CHUTNEY	£5
ARTICHOKE HUMUS WITH BAGUETTE	£5.5
THREE TAPENADES	£6.5

Please advise us of any allergies you have.  
Optional service charge added to the bill.  
Price include VAT @20%.

## RED WINE./

125ml 175ml Bottle

LES TERRES BLANCHES D. BORIE LA VITARELE	£8	£9.5	£38
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Syrah, Grenache, Mourvedre  
Rich balanced fruits and subtle tannins

GIGONDAS, DOMAINE LA FOURMONE, LA FAUQUET, 2016	£59
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Shiraz, Grenache, Mourvedre  
Subtle in the nose, fleshy black plum and smoky violet perfume  
intensifies this silky full bodied wine

SAINT EMILION, CROQUE MICHOTTE, GRAND CRU 2011	£92
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Merlot, Cabernet Franc, Cabernet Sauvignon  
Brilliant, offering amazing flavors of ripe cherry and blackcurrant jam,  
cinnamon, cedar and underwood. Simply the most elegant wine

## WHITE WINE./

125ml 175ml Bottle

CHATEAU DES TOURTES	£7.5	£9	£34
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Sauvignon Blanc, Semillon  
Pleasant aromatic nose, citric and floral

## BEER./

BELLEROSE 33CL	£6.5
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Brewed at La Brasserie Des Sources in France, Bellerose is a  
superior blonde beer that falls between a Bieres de Garde and an IPA

NINKASI 75CL	£18
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Belgium style Saison made with apples and wild yeast with a  
second fermentation in the bottle as a Champagne style.

## CHAMPAGNE COCKTAILS./

BATH SUNRISE	£9
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Apple & mango juice and Champagne with crème de cassis for the 'rise'

PIMM'S ROYAL	£9
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Pimm's topped with Champagne

KIR ROYAL	£9.5
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Cassis topped with Champagne

SLOE GIN	£9.5
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Sloe Gin and fresh lemon juice topped with Champagne

FRENCH 51	£9.5
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Gin, Cointreau, fresh lemon juice with Champagne

SWEET FIZZ	£10
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Apricot Brandy, Champagne and Amarena cherry.

EARL GREY FIZZ	£10.5
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Vodka, gomme, earl grey, champagne

D'ARTAGNAN	£10.5
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Armagnac, grand marnier, honey, orange juice, champagne

Optional service charge added to the bill.  
Price include VAT @20%.

## BLANC DE BLANCS./

### **PERTOIS-MORISSET LES QUATRES TERROIRS GRAND CRU BRUT NV £69**

100% Chardonnay

This cuvée has a powerful nose with a sophisticated style. It is subtle on the palate with an elegant smokiness and creaminess.

### **COLIN CUVÉE BLANCHE DE CASTILLE PREMIER CRU BRUT NV £78**

100% Chardonnay

It offers delicate aromas of blossom enhanced by notes of summer fruits. In the mouth, it is a lively and gracious wine.

### **LACROIX CUVÉE EXCELLENCE BRUT NV £95**

100% Chardonnay

This cuvée has a bright and golden color with a lively effervescence. The attack is fresh and powerful on the palate.

### **WARIS LARMANDIER CUVÉE « SES ARTS » GRAND CRU BRUT NV £105**

100% Chardonnay

Produced solely from classified Grand Cru vineyards this is structured and aristocratic, lightly floral with crisp stone fruit flavours.

## ROSE./

### **LACROIX ROSE BRUT NV £69**

58% Pinot Noir, 22% Meunier, and 20% Chardonnay

Unlike many rosé Champagne, this tastes pink - packed with ripe summer fruit compote flavours and a refreshing lift on the finish

### **MICHEL FURDYNA ROSE BRUT NV Rose de saignée £72**

100% Pinot Noir

This sophisticated and soft rosé is dry with a savory backbone and red fruit. You will be surprised how versatile this wine can be!

### **PERTOIS-MORISSET ROSE GRAND BRUT NV £80**

92% Chardonnay, 8% Pinot Noir

This Cuvée has an elegant and intense colour and plenty of red fruit flavours on the nose. It is very subtle on the palate.

### **COLIN ROSE PREMIER CRU BRUT NV £88**

85% Chardonnay, 15% Pinot Noir

It offers an intense nose of red berries, rose petals, wild peach and cherry with a few mineral notes. It is fresh and tender.

### **WARIS-LARMANDIER ROSE « L'INSTANT DE PASSION BRUT NV £88**

80% Chardonnay, 20% Meunier

It is really powerful on the palate, it offers intense notes of red fruits. The chardonnay grape bring depth and character to fulfill the harmony of this complex and hearty Champagne...

### **LE GALLAIS ROSE DES POETES BRUT NV £97**

50% Pinot Noir, 50% Meunier

This cuvée is really powerful on the palate, it offers intense notes of stewed red fruits. Made with rosé de saignée method.

## WHAT ABOUT A DIFFERENT DOSAGE?

### - THE QUANTITY OF SUGAR IN THE CHAMPAGNE IS THE KEY

### **LACROIX CUVÉE DEMI-SEC NV £69**

70% Meunier, 15% Pinot Noir, 15% Chardonnay SWEET

The bouquet is characterised by notes of apricot and strawberry. The palate is fruity and enhanced by the delicate effervescence.

### **MICHEL FURDYNA CUVÉE RESERVE BRUT NATURE NV £74**

Blanc de Noirs - 100% Pinot Noir NO SUGAR

The slightly warmer climate of Michel's vineyards is reflected in the approachability and sheer drinkability of this harmonious wine.

### **LACROIX CUVÉE AUTHENTIQUE EXTRA-BRUT NV £74**

70% Meunier, 15% Pinot Noir, 15% Chardonnay LOW SUGAR

On the palate, this low dosage Champagne is well-balanced thanks to its freshness and its smoothness

### **COLIN CUVÉE EXTRA-DRY PREMIER CRU NV £82**

Blanc de Blancs - 100% Chardonnay SWEET

It offers an intense and youthful nose with floral and citric aromas combined with a fine minerality.

### **LE GALLAIS CUVÉE DES CEDRES BRUT NATURE NV £84**

45% Pinot Noir, 45% Meunier, 10% Chardonnay NO SUGAR

The palate is smooth, round, complemented by notes of honey, toast and citrus freshness, lightly aniseed.

### **MICHEL FURDYNA CUVÉE LA ROMANE EXTRA-BRUT NV £118**

Blanc de blancs - 100% Pinot Blanc LOW SUGAR

This Champagne is well balanced, offers fine and smooth bubbles with delicate finish and white spices such as nutmeg. Enjoy !

Optional service charge added to the bill.  
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## VINTAGE./

### **MICHEL FURDYNA CUVÉE LA LOGE BRUT VINTAGE 2006** £99

Blanc de Noirs -100% Pinot Noir

This champagne is delicate on the nose. It is well integrated, fruity with a long length.

### **MICHEL FURDYNA CUVÉE PRESTIGE BRUT VINTAGE 2006** £103

60% Pinot Noir, 40% Chardonnay

It is a very elegant wine with palate reminiscent of quince paste and a superb balance between the structure of Pinot and the elegance from the Chardonnay

### **LACROIX BRUT VINTAGE 2012** £95

50% Chardonnay, 25% Pinot Meunier, 25% Pinot Noir

The natural and complex bouquet allows notes of candied fruit to emerge. The smooth, warm mouth reveals fruity notes and mature flavours such as coffee beans and cigar boxes.

### **PERTOIS-MORISSET GRAND CRU BRUT VINTAGE 2008** £105

Blanc de Blancs - 100% Chardonnay

It offers a powerful nose with subtle brioche aromas and complex and citrusy notes, very tasty and ripped fruit flavours on the palate.

### **COLIN GRAND CRU BRUT VINTAGE 2009** £105

Blanc de Blancs - 100% Chardonnay

It offers an intense nose with notes of citrus fruit and fresh fruit developing into aromas of pastries, honey and buns.

### **LE GALLAIS EXTRA-BRUT VINTAGE 2005** £109

Blanc de Noirs - 50% Pinot Noir, 50% Meunier

The palate is primarily full-bodied and vinous. It is a well-structured, full and aromatic Champagne.

### **WARIS-LARMANDIER CUVÉE EMPREINTE BRUT VINTAGE 2007** £137

Blanc de blancs - 100% Chardonnay

It is a prestigious cuvée with aromas of white flowers and dried fruits!

### **COLIN ROSE DE SAIGNEE PREMIER CRU BRUT VINTAGE 2009** £149

Rosé de Saignée 100% Pinot Noir

This exceptional cuvée has a deep red robe; bubbles are fine and lively, the string of bubbles sparkling and silky. It offers an intense bouquet of red berries and an indulgent delicate mouth typical of Pinot Noir.

# CHAMPAGNE LIST

## LET'S STAY CLASSIC! CLASSIC BRUT NON-VINTAGE./

### **FURDYNA CARTE BLANCHE** £49

This cuvée has a lemony golden hue with lively bubbles. Complex nose with white flowers and roses, yet delicately smoked and spicy.

### **LACROIX CUVÉE TRADITION BRUT NV** £61

Meunier, 15% Pinot Noir and 15% Chardonnay

The nose reveals subtle apricot and strawberry flavours. It is impossible not to enjoy the lively berry fruitiness.

### **COLIN CUVÉE ALLIANCE BRUT NV** £63

65% Chardonnay, 35% Meunier

This cuvée has a lively foam with delicate bubbles. It is a full bodied and well-structured wine with a complex floral nose.

### **PERTOIS-MORISSET CUVÉE L'ASSEMBLAGE BRUT NV** £69

50% Chardonnay, 50% Pinot Noir

This cuvée has a powerful nose with finesse, fruits, and freshness. It has a very fine palate, structured and fresh with a real length.

### **LACROIX CUVÉE LA GRANDE RESERVE BRUT NV** £74

60% Pinot Noir, 20% Meunier, 20% Chardonnay

The floral bouquet releases scents of fresh flowers. With a spicy palate that picks up the flavours of apple.

### **WARIS-LARMANDIER CUVÉE « RACINE DE TROIS » BRUT NV** £86

60% Chardonnay, 30% Pinot Blanc, 10% Meunier

It dances on your tongue with a core of citrus and apple flavors and undertones of candied fruit.

## BLANC DE NOIRS./

### **LACROIX CUVÉE ANTHONY BRUT NV** £65

100% Meunier

This wine is generous and definite crowd pleaser! It is well structured and rounded.

### **MICHEL FURDYNA CUVÉE RESERVE BRUT NV** £67

100% Pinot Noir

Forward in fruit and generously proportioned, this will not disappoint.

Optional service charge added to the bill.

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