

In partnership with our sister company Champagne+Fromage based in London, we recommend you to start your meal from a unique experience of champagne and cheese pairing.

CHAMPAGNE BY THE GLASS	110ml	Bottle
FURDYNA CARTE BLANCHE BRUT NV 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	29.5	£55
PERTOIS-MORISET CUVEE L'ASSEMBLAGE 50% Chardonnay, 50% Pinot Noir	£12.5	£72
LACROIX ROSE BRUT Pinot Noir 58%, Meunier 22%, Chardonnay 20%	£13	£73
COLIN BLANCHE DE CASTILLE BRUT 100% Chardonnay. PREMIER CRU	£14	£79
If you are looking for more Champagne, ask our staff for the full options list by bottle.		
CHEESE AND CHARCUTERIE		
SHARING BOARDS		
Selection of 3 or 5 French Meats	£12 / £19	
Selection of 3 or 5 French Cheeses	£12 / £19	
Selection of 3 Cheeses, 3 Cured Meats & 2 Tapenades		£29
BAKED CHEESE		
Camembert Garlic & Herbs		29
Camembert Rosemary & Honey		29.5
Camembert au Truffes		£12
Why is Champagna parfact with chaosa?		

Why is Champagne perfect with cheese?

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

The effervescence of the bubbles scrubs the palate between each bite and the temperature at which it is served leaves a pleasant and refreshing feeling.



ARTISANAL

NIBBLES

Green Olives £3.5 Cornichons £3.5 Bread on board £4

Harissa and apricot hummus served with baguette £5

Padron peppers £5.5 Duck rillette £5.5

Comté croquettes with honey sauce £6

Escargots £6

Burrata served with savory granola and courgette jam £7.5

- MIX AND MATCH TAPAS PORTIONS -

MEAT

Croque Monsieur with truffle £7.5

Chicken Cordon Bleu filled with pancetta and Bleu d'Auvergne £7.5

Pan fried beef onglet with Café du Paris sauce £9

Duck breast a l'orange £10

FISH

Grilled squid with salsa verde £7
Croque Salmon £7.5
Seabass roll stuffed with mushy peas and creamy cabbage £8.5
Sauteed king prawns with American sauce £9

VEGGIE

Ratatouille £5

Roasted cauliflower, red onion, spinach and tahini dressing £5
Croustillant goat cheese and aubergine £5.5
Portobello mushroom Stroganoff £6
Purple salad, figs, blackberries, radicchio and roasted beetroot £6

SIDES

Green salad with dried apricots £3.5

Potato wedges with truffle oil £4

Sweet potato fries with smoked ketchup £4

Sauteed red cabbage with chimichurri £4

DESSERTS

2 scoops of Ice cream (ask the team for our selection) £5
Crème brulee £6
Macaroons £6
Sticky toffee pudding with ice cream £7

Fondant au chocolat with ice cream £8 (20 minutes preparation)