

*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

£10      £58

PERTOIS-MORISSET CUVÉE L'ASSEMBLAGE  
 50% Chardonnay, 50% Pinot Noir

£13      £75

LACROIX ROSE BRUT  
 Pinot Noir 58%, Meunier 22%, Chardonnay 20%

£13.5      £76

COLIN BLANCHE DE CASTILLE BRUT  
 100% Chardonnay. PREMIER CRU

£14.5      £83

**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      £9.5

Camembert Rosemary & Honey      £10.5

Camembert au Truffes      £12

**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.*



**COMPTOIR + CUISINE**

ARTISANAL

**NIBBLES**

Cornichons £3.5

Green Olives £4.5

Bread on board £4.5

Harissa and apricot hummus served with baguette £5

Padron peppers £6

Duck rilette £6

Comté croquettes with honey sauce £6.5

Escargots £7

Burrata served with savory granola and courgette jam £9.5

**- MIX AND MATCH TAPAS PORTIONS -**

**MEAT**

Croque Monsieur with truffle £8

Chicken Cordon Bleu filled with pancetta and Bleu d'Auvergne £8

Pan fried beef onglet with Café de Paris Sauce £9.5

Duck breast a l'orange £10.5

**FISH**

Grilled squid with Salsa Verde £8

Croque Salmon £8

Sauteed King Prawns with American sauce £9.5

Seabass roll stuffed with mushy peas and creamy cabbage £10

**VEGGIE**

Ratatouille £5

Roasted cauliflower, red onion, spinach and tahini dressing £5.5

Croustillant goat cheese and aubergine £6

Portobello mushroom Stroganoff on toast £6.5

Purple salad, figs, blackberries, radicchio and roasted beetroot £6.5

**SIDES**

Green salad with dried apricots £3.5

Sauteed red cabbage with chimichurri £4

Potato wedges with truffle oil £4

Sweet potato fries with smoked ketchup £4.5

**DESSERTS**

Crème brulee £6.5

Macaroons £6.5

2 scoops of Ice cream (ask the team for our selection) £7

Sticky toffee pudding with ice cream £7.5

Fondant au chocolat with ice cream £8.5 (20 minutes preparation)

Please advise us of any allergies you have.

A discretionary 12.5% service charge will be added to your final bill.

Price include 5% Vat on food and 20% Vat on alcoholic drinks.