

# CHAMPAGNE ™ FROMAGE

GREAT TOGETHER... ANY TIME

*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
MICHEL FURDYNA   CARTE BLANCHE - BRUT 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	£11	£59
PERTOIS-MORISSET   L'ASSEMBLAGE - EXTRA-BRUT 50% Chardonnay, 50% Pinot Noir	£14	£78
MICHEL FURDYNA   ROSÉ DE SAIGNÉE - BRUT 100% Pinot Noir	£14	£80
COLIN   CASTILLE - BLANC DE BLANCS 100% Chardonnay - Premier Cru	£14	£84

## 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 Truffles	£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 (gf, vegan)	£3.5
Green olives (gf, vegan)	£4.5
Bread on board (vegan option)	£4.5
Deviled eggs with Tomme de Chevre (gf)	£5.5
Padron peppers (gf, vegan)	£6
Goose rilette (gf option)	£6
King prawns croquettes	£6.5
Escargots (gf)	£7
Burrata served with savory granola and courgette jam (gf option)	£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 (gf)	£9.5
Pork cheeks with apple and Calvados sauce (gf)	£10

### FISH

Cod Eclairs	£7
Monkfish, veloute and mussel pate	£8
Crab and tarragon quiche	£10
Seabass roll stuffed with mushy peas and creamy cabbage (gf)	£11

### VEGGIE

Tartine with roasted courgettes, aubergine, mustard and basil sauce (gf option, vegan)	£5
Roasted cauliflower salad with avocado sauce and croutons (gf option, vegan)	£5.5
Heritage tomatoes with Vanilla dressing (gf)	£6
Croustillant with wild mushrooms and tahini dressing	£7
Roasted leeks with romesco sauce (vegan)	£7

### SIDES

Green salad with dried apricots (gf, vegan)	£3.5
Sauteed red cabbage (gf, vegan)	£4
Potato wedges with truffle oil (gf, vegan)	£4
Sweet potato fries with smoked ketchup (gf, vegan)	£4.5

### DESSERTS

Crème brulee (gf)	£6.5
Macarons	£6.5
2 scoops of Ice cream (ask the team for our selection) (gf, vegan sorbets)	£7
Sticky toffee pudding with ice cream	£7.5
Fondant au chocolat with ice cream (20 minutes preparation)	£8.5

Please advise us of any allergies you have.

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

Prices include 20% VAT.