

# 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	£12	£59
LE GALLAIS   MANOIR - BRUT 45% Pinot Noir, 45% Meunier, 10% Chardonnay	£14	£89
MOUTARDIER   ROSÉ - BRUT 80% Pinot Meunier, 20% Pinot Noir	£14	£89
COLIN   CASTILLE - BLANC DE BLANCS 100% Chardonnay - Premier Cru	£14	£88

## CHEESE AND CHARCUTERIE

### SHARING BOARDS

Selection of 3 or 5 French Cheeses	£13.5 / £22
Selection of 3 or 5 French Meats	£15 / £24
Selection of 3 Cheeses, 3 Cured Meats & 2 Tapenades	£30

### BAKED CHEESE

Camembert Garlic & Herbs	£10
Camembert Rosemary & Honey	£11
Camembert Harissa and Honey	£11
Camembert with Truffle	£13
Mont D'or 400g fondue style cheese x 2-3pp Baked with garlic and champagne, served with wedges potatoes, charcuterie, bread, salad	£33

### 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
Crunchy Celeriac sticks with mustard and honey sauce (gf)	£5
Padron peppers (gf, vegan)	£6
Goose rilette (gf option)	£6
Roasted butternut squash and goat cheese croquettes	£6.5
Escargots (gf)	£7
Onion soup with bonemarrow on toast	£9

### - MIX AND MATCH TAPAS PORTIONS -

#### MEAT

Pork boulettes (meatballs) with Rabelais sauce	£9
Beef Onglet with Chimichurri (gf)	£10
Shredded duck confit (leg) with cherry & cacao nibs sauce on homemade buckwheat toast (gf)	£11
Quail a l'escabeche with chesnuts and parsnips (gf)	£15

#### FISH

Sardine Pissaladiere	£8
Monkish mille feuille served with its broth	£11
Seabass roll stuffed with mushy peas and creamy cabbage (gf)	£12
Scallop Bombs with roasted cauliflower and truffle	£13

#### VEGGIE

Aubergine timbale with red lentil hummus and tahini dressing (gf, vegan)	£6
Roasted beetroot with Bleu d'Auvergne and egg yolk vinaigrette (gf)	£6
Roasted leeks with romesco sauce (vegan)	£7
Cauliflower Meuniere (gf)	£7.5
Wild mushrooms stew (vegan)	£8

#### SIDES

Green salad with dried apricots (gf, vegan)	£3.5
Potato wedges with truffle oil (gf, vegan)	£4
Sweet potato fries (gf, vegan)	£4.5
Sauted red cabagge with lardons (gf)	£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.



# Drink List by the glass



## RED WINES

**Vin De Pays d'Oc Bergerie de La Bastide 2020**  
(Grenache, Merlot, Cinsault) France

125ml

£6

175ml

£7.5

**Bourgogne, Roncier, Louis Tramier & Fils, 2020**  
(Pinot Noir, Gamay) France

£7

£8

**Cotes du Rhone, Domaine des Lauriberts 2020**  
(Grenache noir, Syrah) France

£7

£8.5

**Blaye, Bordeaux, Chateau Haut Perdris 2014**  
(Cabernet Sauvignon, Malbec, Merlot, Petit Verdot) France

£7.5

£9

**Beaujolais Villages, Les Vrilles 2019**  
(Gamay) Franc

£9

£10.5

**Cahors, Cosy 2019**  
(Malbec) France

£9.5

£11

## WHITE WINES

**Vin de Pays d'Oc Bergerie de La Bastide 2020**  
(Grenache blanc, Terret, Sauvignon Blanc) France

£6

£7.5

**Pinot Grigio, Hiltop 2020**  
(Pinot Gris) Hungary

£6.5

£8

**Picpoul de Pinet, Domaine Muret 2021**  
(Picpoul Blanc) France

£7

£8.5

**Vin de Pays Charentais, Cuveé Amelie 2020**  
(Chardonnay, Semillon blend) France

£7

£8.5

## ROSE WINES

**Vin De Pays d'Oc, Bergerie de La Bastide 2020**  
(Cinsault, Syrah, Grenache) France

£6

£7.5

**Blaye Bordeaux, French Rose 2020**  
(Merlot, Cabernet Sauvignon) France

£7

£8.5

**Côtes de Provence, Château La Vivonne 2020**  
(Grenache, Cinsault, Syrah, Mourvèdre) France

£8.5

£10

## SPARKLING

**Crémant d'Alsace, Zeyssolff**  
(Pinot Blanc, Pinot Noir) Franc

£11

## DESSERT WINES

**Domaine la Fourmone, Beaumes de Venise Muscat 2014**  
(Muscat) France

£8

**Ratafia, Champagne Region**  
(Pinot Noir) Fortified wine, France

£10

## CHAMPAGNES COCKTAILS

**Bath sunrise** Apple & Mango Juice, Crème de Cassis, Champagne **£10**

**Kir royal** Crème de Cassis, Champagne **£12**

**French 51** Gin, Cointreau, Fresh Lemon Juice, Champagne **£12**

**Sweet fizz** Apricot Brandy, Amarena cherry, Champagne **£12**

**French Garden** Elderflower, Basil, Lime, Champagne **£12**

## CLASSIC COCKTAILS

**Aperol Spritz** **£9**

**Old Fashioned** **£10**

**Negroni** **£10**

**Espresso Martini** **£11**

## MOCKTAILS

**Provence Punch** Cranberry, Orange, Lemon, Lavander **£6**

**Apple Spiced** Apple, Nutmeg, Cinnamon, Ginger, Lemon **£6**

## DRAUGHT BELGIUM BEERS

**2/3 Pint**

**Vedett Extra Blond "Lager" 5%** **£4**

**Vedett Extra White "Wit" 4.7%** **£4.5**

**Vedett Extra IPA 5.5%** **£5**

## BOTTLED BEERS

**Lucky Saint Non Alcoholic 0.5%** UK 33cl **£4.5**

**Liefmans Fruitesse 3.8%** Belgium, 25cl **£4.5**

**Duvel 666 6.66%** Belgium 33c **£7**

**La Chouffe Blonde 8%** Belgium 33cl **£8**

**Mc Chouffe Brown Ale 8%** Belgium 33cl **£8**

**Orval 6.2%** Belgium 33cl **£8.5**

## CIDERS

**Iford Wild Orchard Dry 4.7%** Bradford on Avon 50cl **£6**

**Sassy Cidre Organic 5%** France 33cl **£6.5**

**Sassy Cidre Rose La sulfureuse 3%** France 33cl **£6.5**

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