

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

£13.5 / £22	
£15 / £24	
Cured Meats & 2 Tapenades £30	
£10	
£11	
£11	
£13	
£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.



ARTISANAL

NIBBLES

Cornichons (gf, vegan) £3.5
Green olives (gf, vegan) £4.5
Bread on board (vegan option) £4.5
Crunchy Celereriac sticks with mustard and honey sauce (gf) £5
Padron peppers (gf, vegan) £6
Goose rillette (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
Shreded 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

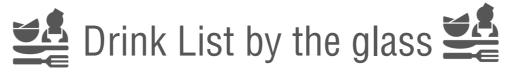
SIDES

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

DESSERTS

Crème brulee (gf) £6.5 Macaroons £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



125ml	175ml	CHAMPAGNES COCKTAILS	
£6	£7.5	Bath sunrise Apple & Mango Juice, Crème de Cassis, Champagne £10 Kir royal Crème de Cassis, Champagne £12	
£7	£8	French 51 Gin, Cointreau, Fresh Lemon Juice, Champagne £12 Sweet fizz Apricot Brandy, Amarena cherry, Champagne £12	
£7	£8.5	French Garden Elderflower, Basil, Lime, Champagne £12	
£7.5	£9	CLASSIC COCKTAILS	
£9	£10.5	Aperol Spritz £9 Old Fashioned £10	
£9.5	£11	Negroni £10 Espresso Martini £11	
		MOCKTAILS	
£6	£7.5	Provence Punch Cranberry, Orange, Lemon, Lavander £6 Apple Spiced Apple, Nutmeg, Cinnamon, Ginger, Lemon £6	
£6.5	£8	Apple Spiced Apple, Natifieg, Chillamon, Chiger, Lemon 20	
£7	£8.5	DRAUGHT BELGIUM BEERS 2/3 Pint Vedett Extra Blond "Lager" 5% £4	
£7	£8.5	Vedett Extra White "Wit" 4.7% £4.5 Vedett Extra IPA 5.5% £5	
£6	£7.5	BOTTLED BEERS Lucky Saint Non Alcoholic 0.5% UK 33cl £4.5	
£7	£8.5	Liefmans Fruitesse 3.8% Belgium, 25cl £4.5 Duvel 666 6.66% Belgium 33c £7	
£8.5	£10	La Chouffe Blonde 8% Belgium 33cl £8 Mc Chouffe Brown Ale 8% Belgium 33cl £8	
110ml		Orval 6.2% Belgium 33cl £8.5	
£11		CIDERS	
80ml		Iford Wild Orchard Dry 4.7%Bradford on Avon 50cl£6Sassy Cidre Organic 5%France 33cl£6.5	
£8		Sassy Cidre Rose La sulfureuse 3% France 33cl £6.5	
£10			
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