



CHEESE + FIZZ

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.

Cheese FEAST

In partnership with our sister company **CHAMPAGNE FROMAGE**, we recommend you to start your meal from a unique experience of champagne and cheese pairing.

CHEESE AND CHARCUTERIE

-Sharing Boards-

Full sliced saucissons £7

Selection of 3 or 5 French meats £9.5 - £16

Selection of 3 or 5 French cheeses £9.5 - £16

Selection of 3 cheeses, 3 cured meats
& tapenade £25

RACLETTE

Plain raclette £8

Truffle Raclette £8.5

Duck Raclette £9.5

BAKED CHEESE

Baked sant Marcellin with Honey £7.5

Camembert Garlic and Herbs £8

Camembert Honey and rosemary £8.5

Camembert Black Truffle £10

Mont d'or 400g (to share) £25

MELTED CHEESE

Petit Tartiflette £7.5

Cancoillotte plain, potatoes, bread £17

Cancoillotte garlic, potatoes, bread £17

NIBBLES

Cornichons £1.5

Green Olives £3

Bread on board £3.5

Tapenade with Bread £3.5

Hummus with baguette £4.5

Duck rilette with mango chutney £5

Terrine Nemrod with bread £6.5

MIX AND MATCH TAPAS

Side salad with honey & mustard dressing £2

Croque monsieur £5.5

Montbeliarde sausage, potatoes, cancoillotte,

Tartine Chevre, courgette and honey £6

Escargots £6

Burrata and tomatoes confit £6.5

Salad du Chef - large portion - £6

Crozet pasta & Cheddar Gratin - large portion - £8

Duck confit and potatoes - large portion - £13

DESSERTS

Chocolate fondant £4

Crème brulee caramel £4

Macaroons £5

Trio Caneles £6.5

AFTERNOON TEA

A LA FRANCAIS x2

Available on Sunday 2-5pm

2 glasses of champagne, 2 tea of your choice,
4 cheeses, macaroons, caneles, pink biscuits £48

Drink LIST

CHAMPAGNES

	<u>110ml</u>	<u>Bottle</u>
Michel Furdyna Carte Blanche <i>(70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier)</i>	£9	£55
Michel Furdyna La Reserve Brut <i>(100% Pinot Noir - Blanc de Noir)</i>		£65
Colin Cuvée Alliance <i>(65% Chardonnay, 35% Pinot Meunier)</i>		£66
Pertois-Moriset Cuvée Assemblage Brut <i>(50% Chardonnay, 50% Pinot Noir)</i>		£68
Michel Furdyna Brut Rosé <i>(100% Pinot Noir)</i>	£12	£72
Colin Blanche De Castille Premier Cru <i>(100% Chardonnay -Blanc de Blancs)</i>	£13	£75
Pertois-Moriset Quatre Terroirs <i>(100% Chardonnay -Blanc de Blancs)</i>		£83
Le Gallais Cuvee des Cedres Brut Nature <i>(45% Pinot Noir, 45% Meunier, 10% Chardonnay)</i>		£84

SPARKLING

	<u>125ml</u>	<u>Bottle</u>
Zeyssolff Crémant d'Alsace Brut <i>(60% Pinot Blanc Auxerrois, 40% Pinot Noir)</i>	£8	£45
Zeyssolff Crémant d'Alsace Brut Rose <i>(100% Pinot Noir)</i>	£8.50	£47
Cremant de Limoux Maison Vialade <i>(70% Chardonnay, 20% Chenin, 10% Mauzac)</i>		£47

RED WINES

	<u>125ml</u>	<u>175ml</u>	<u>Bottle</u>
Le Jouret La Nuit - IGP Pays D'OC <i>(100% Carignan)</i>	£6	£7.5	£28
Chateaux du Vieux Puits 2012 - Bordeaux, Côte de Blaye <i>(80% Merlot, 12% Cabernet Sauvignon, 4% Malbec, 4% Petit Verdot)</i>	£6.5	£8.5	£31
365 Jour par an - IGP Pays D'OC -Sans Soufre  <i>(100% Merlot)</i>			£32
Chateau Mauleon - AOP Côte du Roussillon Village <i>(90%Syrah, 10%Carignan)</i>			£33
Lacapelle -AOP Minervois  <i>(Cabernet Sauvignon, Merlot)</i>	£7	£9.5	£34
Chateau Moujan - AOP La Clape Biodynamique  <i>(70% Syrah, 25% Cinsault, 5% Carignan)</i>			£50

WHITE WINES

	<u>125ml</u>	<u>175ml</u>	<u>Bottle</u>
Les Falmants – AOC Picpoult de Pinet <i>(100% Piquepoult)</i>	£6.5	£8.5	£30
Le Lion Coup de Gueule Blanc - AOP Corbière  <i>(Sauvignon, Grenache Blanc)</i>			£31
365 Jour par an Blanc - IGP Pays D'OC -Sans Soufre (-Organic) <i>(100% Chardonnay)</i>	£7.5	£9.5	£35
Reserve des Champs de Nummus - AOP Limoux <i>(100% Chardonnay)</i>	£8.5	£10.5	£39

ROSE WINES

	<u>125ml</u>	<u>175ml</u>	<u>Bottle</u>
Liparis - IGP Pays D'OC <i>(100% Pinot Noir)</i>			£29
Le Lion Fauve Rose - AOP Corbière <i>(Syrah, Grenache)</i>			£31
French Rose -Bordeaux, Côte de Blaye <i>(80% Merlot, 20 %Cabernet Sauvignon)</i>	£6.50	£8.50	£31
Le Chateau de Ciceron in Memoriam <i>(Syrah, Grenache)</i>	£7.50	£9.50	£36

CLASSIC COCKTAILS

Aperol Spritz	
Moscow Mule	£8
Gin/Vodka & Fever Tree Tonic	£8.95
JD and Coke	£8.95
Negroni	£9
Old Fashioned	
Kir Royal	£9

BEERS

	<u>Bottle</u>
Crate Lager	£4.90
Crate Pale Ale	£4.90

Soft Drinks

Sparkling Water Belú 50cl	£2
Coke - Coke zero 20cl	£2
Ginger Beer Fever Tree 20cl	£2.50
Premium Fever tree Tonic 20cl	£2.50
Orange - Apple Juice	£2.50
Nix & Kix Blood Orange	£3
Nix & Kix Mango & Turmeric	£3

Hot Drinks

Single Espresso- Macchiato	£1.50
Double espresso - Americano	£2.20
Flat white - Latte - Capuccino	£2.50
Tea (Earl Grey, Peppermint, E. Breakfast)	£2.50