

CHAMPAGNE+™ FROMAGE

GREAT TOGETHER... ANY TIME

In partnership with our sister company Champagne+Fromage, 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	£9.5	£55
FURDYNA ROSE BRUT 100 % Pinot Noir	£12.5	£76
COLIN BLANCHE DE CASTILLE BRUT 100% Chardonnay. PREMIER CRU	£13.5	£79

CHEESE AND CHARCUTERIE

SHARING BOARDS

Sliced Saucisson		£6
Selection of 3 or 5 French Meats	£11 / £18	
Selection of 3 or 5 French Cheeses	£11 / £18	
Selection of 3 Cheeses, 3 Cured Meats & Tapenade		£23.5

BAKED CHEESE

Camembert Garlic & Herbs	£9
Camembert Rosemary & Honey	£9.5
Camembert Figs and Thyme	£10
Camembert with Truffle	£11
Mont D'or "fondue style" cheese, potatoes & charcuterie x 2-4pp (25min preparation time)	£28

RACLETTE EXPERIENCE

Raclette a l'Ancienne: Classic raclette cheese with potatoes and cornichons	£10pp
Raclette Discovery: Selection of three raclette with potatoes and cornichons	£13pp

EXTRA TRADITIONAL RACLETTE £3 - EXTRA CHEESE (BLUE OR MORBIER) £4 - EXTRA SPECIAL RACLETTE £5

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.



NIBBLES

- Mixed olives £3.5
- Tapenade with bread £3.5
- Hummus with baguette £4.5
- Duck rilette with mango chutney £5
- Padron Peppers with truffle oil £5.5
- Stag & Mushrooms Terrine with bread £6.5

MIX AND MATCH TAPAS

- Escargots £5.5
- Mushroom Stroganoff on toast £5.5
- Croque with mushrooms £5.5
- Croque monsieur with truffle £6
- Duck confit and potatoes - large portion - £14

SIDES

- Roasted Potatoes with BBQ & Mango sauce £3
- Roasted Potatoes with Truffle Oil £3.5
- Green salad with dried apricots and mustard dressing £3.5
- Roasted Garlic and butter with baguette £4

DESSERTS

- Macarons £6
- Crème brûlée £5.5
- Trio Caneles £6.5
- Chocolate fondant with ice cream £7

AFTERNOON TEA A LA FRANCAIS x2

- 2 glasses of champagne, 2 tea of your choice,
4 cheeses, macarons, caneles £48

Drink LIST

CHAMPAGNES

	110ml	Bottle
Michel Furdyna Carte Blanche (70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier)	£9.5	£55
Michel Furdyna La Reserve Brut (100% Pinot Noir - Blanc de Noir)		£65
Colin Cuvée Alliance (65% Chardonnay, 35% Pinot Meunier)		£68
Pertois-Moriset Cuvée Assemblage Brut (50% Chardonnay, 50% Pinot Noir)		£71
Michel Furdyna Brut Rosé (100% Pinot Noir)	£12.5	£76
Colin Blanche De Castille Premier Cru (100% Chardonnay - Blanc de Blancs)	£13.5	£79
Pertois-Moriset Quatre Terroirs (100% Chardonnay - Blanc de Blancs)		£84
Le Gallais Cuvee des Cedres Brut Nature (45% Pinot Noir, 45% Meunier, 10% Chardonnay)		£84

SPARKLING

	125ml	Bottle
Zeyssolff Crémant d'Alsace Brut (60% Pinot Blanc Auxerrois, 40% Pinot Noir)	£8	£45
Zeyssolff Crémant d'Alsace Rose (100% Pinot Noir)	£8.5	£47
Cremant de Limoux Maison Vialade (70% Chardonnay, 20% Chenin, 10% Mauzac)		£47
Stanlake Park Heritage Brut (Pinot Noir & Seyval blanc)	£9	£54

RED WINES

	125ml	175ml	Bottle
Le Jouret La Nuit IGP Pays D'OC (100% Carignan)	£6	£7.5	£28
Chateaux du Vieux Puits 2012 - Bordeaux, Côte de Blaye (80% Merlot, 12% Cabernet Sauvignon, 4% Malbec, 4% Petit Verdot)	£6.5	£8.5	£31
365 Jour par an  IGP Pays D'OC -No added Sulphur -Organic 100% Merlot			£32
Chateau Mauleon - AOP Côte du Roussillon Village (90%Syrah, 10%Carignan)			£33
Lacapelle  AOP Minervois -Organic (Cabernet Sauvignon, Merlot)	£7	£9.5	£34
Chateau Moujan  AOP La Clape -Biodynamique (70% Syrah, 25% Cinsault, 5% Carignan)			£50

WHITE WINES

	125ml	175ml	Bottle
Les Falmants AOC Picpoult de Pinet (100% Piquepoul)	£6.5	£8.5	£30
Le Lion Coup de Gueule Blanc  IGP Pays d'Oc -Organic (Sauvignon, Grenache Blanc)			£31
365 Jour par an Blanc  IGP Pays d'Oc -No added Sulphur -Organic (100% Chardonnay)	£7.5	£9.5	£35
Reserve des Champs de Nummus  AOP Limoux -Organic (100% Chardonnay)	£8.5	£10.5	£39

ROSE WINES

	125ml	175ml	Bottle
Le Lion Fauve Rose - IGP Pays d'Oc (Syrah, Grenache)			£31
French Rose -Bordeaux, Côte de Blaye (80% Merlot, 20 %Cabernet Sauvignon)	£6.5	£8.5	£31
Chateau de Ciceron in Memoriem -AOP Corbieres (Syrah, Grenache)			£36

CLASSIC COCKTAILS

Moscow Mule	£8
Gin/Vodka & Fever Tree Tonic	£8
Zeyssolff Aperol Spritz	£8.5
Negroni	£9
Kir Royal	£9
Old Fashioned	£10

BEERS

	Bottle
Chimay Gold 4.8% 33cl	£5
Brooklyn Lager 5.2% 33cl	£5.5
Vedett IPA 5.5% 33cl	£5.5
Kernel Pale Ale 5.3% 33cl	£6
Pietra 6%	£6
Orval 6.2% 33cl	£6
Augustiner Hell 5.2% 50cl	£7
La Chouffe 8% 33cl	£8

SOFT DRINKS

Perrier Sparkling Water	£2
Ginger Beer	£2.5
Bardsley Juice: Apple, Pear, Apple & Blackcurrant	£3

HOT DRINKS

Single Espresso- Macchiato	£1.85
Double espresso - Americano	£2.30
Flat white - Latte - Capuccino	£2.50
Tea (Earl Grey, Peppermint, E. Breakfast)	£1.85