

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
COLIN BLANCHE DE CASTILLE BRUT 100% Chardonnay. PREMIER CRU	£13.5	£79
MOUTARDIER ROSE BRUT 80% Pinot Meunier, 20% Chardonnay	£14	£80

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

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

- Tapenade with bread £3.5
- Mixed Olives £3.5
- Hummus with Baguette £4.5
- Duck rillettes £5
- Padron Peppers with truffle oil £5.5
- Stag & Mushrooms Terrine with bread £6.5
- Fresh Goat Cheese with Truffle & Roquette Salad £7
- Burrata & Heritage Tomatoes £7.5

MIX AND MATCH

- Escargots £5.5
- Croque Mushroom £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
- Trio Caneles £6.5

AFTERNOON TEA A LA FRANCAIS x2

2 glasses of champagne, 2 tea of your choice,

Drink LIST

CHAMPAGNES

	110ml	Bottle
Michel Furdyna Carte Blanche (70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier)	£10	£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
Colin Blanche De Castille Premier Cru (100% Chardonnay - Blanc de Blancs)	£13.5	£79
Moutardier - Rosé Brut (80% Pinot Meunier, 20% Chardonnay)	£14	£80
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

WHITE WINES

	175ml	Bottle
365 Jour par an Blanc  IGP Pays d'Oc - No added Sulphur - Organic (100% Chardonnay)	£9.5	£35
La Plage (100% Melon de Bourgogne)	£9	£38
Reserve des Champs de Nummus AOP Limoux - Organic  (100% Chardonnay)	£10.5	£39
Domaine de la Tour Blanche, 2018 (100% Pinot Gris)	£10.5	£40
Pouilly-Fumé, Les Vieilles Terres, 2021 (100% Sauvignon)		£56

RED WINES

	175ml	Bottle
Le Jour et La Nuit 2020 IGP Pays D'OC (100% Carignan)	£7.5	£28
365 Jour par an  IGP Pays D'OC - No added Sulphur -Organic (100% Merlot)		£32
Château Haut Perdrias, 2014 (Cabernet Sauvignon, Merlot)	£8.5	£33
Les Bons Vivants, 2020 Gamay, Syrah	£8.5	£33
Chateau Mauleon AOP Côte du Roussillon Village (90%Syrah, 10%Carignan)		£33
Le Chant de l'Ame 2019  AOP Terrasses du Larzac - Organic (Syrah, Carignan, Mourvedre, Cinsault)	£10	£38
Mas de Bagnol (80% Syrah, 20% Grenache)	£10	£38
Bourgueil, Les Geleries 2020 (100% Cabernet Franc)	£10.5	£40
Chateau Moujan  AOP La Clape - Biodynamic (70% Syrah, 25% Cinsault, 5% Carignan)		£50

ROSE WINES

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

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

CLASSIC COCKTAILS

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

BEERS

Selection of different type of bottled Beers from Belgium, Germany and England.
Please ask a member of staff for our current selection.
Price range £5-£8

SOFT DRINKS

Perrier Sparkling Water	£2
Ginger Beer	£2.5
Alain Milliat Juice: Apple, Pear, Apricot	£4.5

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