

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
MOUTARDIER ROSÉ - BRUT 80% Meunier, 20% Pinot Noir	£14	£89
COLIN CASTILLE - BLANC DE BLANCS 100% Chardonnay - Premier Cru	£14	£88

CHEESE AND CHARCUTERIE

SHARING BOARDS

Sliced Saucisson	£6
Selection of 3 or 5 French Cheeses	£13 / £20
Selection of 3 or 5 French Meats	£14 / £20
Selection of 3 Cheeses, 3 Cured Meats & Tapenade	£26

BAKED CHEESE

Camembert Garlic & Herbs	£10
Camembert Rosemary & Honey	£11
Camembert with Truffle	£13
Mont D'or 400g fondue style cheese x 2-3pp Baked with garlic and champagne, served with potatoes and bread	£25

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 + FIZZ

NIBBLES

Mixed Olives	£4
Tapenade & Bread	£4.5
Padron peppers	£6
Escargots de Bourgogne	£9
Burrata & Jambon de Bayonne	£9
Goat cheese Salad	£8

MEAT LOVER

Montbeliarde Sausage, Potatoes & Mustard	£15
Duck Confit leg, Potatoes	£15

RACLETTE

Cured meat	£13.5
Blue cheese	£12.5
Smoked	£14
Truffle	£14

FONDUE EXPERIENCE £30

Served with Baguette & Cornichons

SIDES

Roasted Potatoes	£4.5
Green Salad	£3

DESSERTS

Caneles Duo	£6
Trio of Macarons	£6