

CHAMPAGNE +TM FROMAGE

GREAT TOGETHER... ANY TIME

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
FURDYNA CARTE BLANCHE BRUT NV 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	£9.5	£55
LACROIX ROSE BRUT Pinot Noir 58%, Meunier 22%, Chardonnay 20%	£13	£73
COLIN BLANCHE DE CASTILLE BRUT 100% Chardonnay. PREMIER CRU <u>If you are looking for more Champagne, ask our staff for the full options list by bottle.</u>	£14	£79

CHEESE AND CHARCUTERIE

SHARING BOARDS

Mixed saucissons	£9
Selection of 3 French meats	£11
Selection of 3 French cheeses	£11
Selection of 3 cheeses, 3 cured meats & tapenade	£26

BAKED CHEESE

Camembert garlic & herbs	£8.5
Camembert rosemary & honey	£9

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.



COMPTOIR + CUISINE

ARTISANAL

NIBBLES

- Green Olives £3.5
- Cornichons £4.5
- Padron peppers £3.5
- Bread on board £4
- Escargots £6
- Comté croquettes with honey sauce £5.5
- Duck rillette with home-made chutney £5.5

- MIX AND MATCH TAPAS PORTIONS -

MEAT

- Skewer of duck with homemade chutney £7
- Pan fried beef onglet with chimichurri £8

FISH

- Squid, chilli, tomato, sweet corn, garlic and parsley £5.5
- King prawns flambé with cognac £9

VEGGIE

- Roasted cauliflower, red onion, spinach and tahini dressing £5
- Mixed mushroom toast £5
- Croustillant of goat cheese and aubergine £5.5

SIDES

- Potato wedges with truffle oil £4
- Sweet potato fries £4
- Green salad with mustard dressing £3.5

DESSERTS

- 2 scoops of ice cream of your choice £4.5
(lemon sorbet, chocolate, vanilla or salted caramel)
- 4 macaroons £5
- Crème brûlée £5

AFTERNOON TEA x2

- 12pm-2pm
- 2 glasses of champagne, 2 teas of your choice
- 6 artisanal cheeses, 4 macaroons, 4 petit fours, 2 homemade canéle £48



Drink List

RED WINES

Vin De Pays d'Oc Bergerie de La Bastide 2017
 (Grenache, Merlot, Cinsault) France
 "Purple fruit, dark plums and bramble berries with a touch of pepper at the end."

Roncier, Louis Tramier & Fils, 2015
 (95% Pinot Noir, 5% Gamay) France
 "Concentrated wild red fruit aromas, subtle spice and a well-balanced finish."

Chateau du Vieux Puit, Bordeaux, 2012
 (Cabernet Sauvignon, Merlot) France
 "After a supple attack, it reveals itself in the mouth by a harmonious sensation of velvety and delicate tannins. All well balanced with a length in the mouth."

WHITE WINES

Vin de Pays d'Oc Bergerie de La Bastide 2016
 (Grenache blanc, Terret, Sauvignon blanc) France
 "Med white has apple and pear fruit with a nice fresh finish."

Pinot Grigio, Hiltop 2015
 (100% Pinot Gris) Hungary
 "Fruity and refreshing clean ripe kiwi, apple and melon with a delicate floral nose."

Vin de Pays Charentais, Cuveé Amelie 2017
 (Chardonnay, Semillon blend), France
 "Light, fresh & lightly fruity (white peach) mineral, slightly floral."

ROSE WINES

Vin De Pays d'Oc, Bergerie de La Bastide 2016
 (Cinsault, Syrah, Grenache) France
 "Mid pink colour with delicate cherry fruit aromas and juicy strawberry fruit on the palate."

Blaye Bordeaux, French Rose 2017
 (Merlot 80%, Cabernet Sauvignon 20%) France
 "Light pink colour with salmon reflections, notes of fresh fruit, redcurrant and raspberry, freshness harmonious, well balanced with a length in the mouth on a slightly sweet note."

Côtes de Provence, Château La Vivonne 2016
 (Grenache, Cinsault, Syrah, Mourvèdre) France
 "Elegant and complex yellow fruits, blackcurrant buds and ripe raspberry finish."

125ml 175ml Bottle

£5 £6.5 £22

£6 £7.5 £26

£7 £8.5 £30

SPARKLING

Crémant d'Alsace, Zeyssolff
 (60% Pinot Blanc, 40% Pinot Noir) France
 "This wine has fine and delicate, white flowers and yellow fruits. Fine bubbles with a great structure in mouth."

Crémant d'Alsace, Rosé Zeyssolff
 (100% Pinot Noir) France
 "This wine has a good balance on the fruit. Taste notes of forest fruits, strawberry, raspberry and flowers."

CHAMPAGNES COCKTAILS

Bath sunrise
 Apple & mango juice and Champagne with crème de cassis for the 'rise'

Kir royal
 Cassis topped with Champagne

French 51
 Gin, Cointreau, fresh lemon juice with Champagne

Sweet fizz
 Apricot Brandy, Champagne and Amarena cherry

CLASSIC COCKTAILS

Aperol Spritz
 Espresso Martini
 Old Fashioned
 Negroni

DRAUGHT BELGIUM BEERS

Vedett Extra Blond "Lager" 5%
 "Blond light, this beer has a grassy nose."

Vedett Extra White "Wit" 4.7%
 "White beer, with lemon and orange zest aroma, this beer is also mildly bitter with a dry finish."

Vedett Extra IPA 5.5%
 "Indian Pale Ale, but not really from India and not really a Pale Ale."

Liefmans Fruitesse 3.8% (Bottled 25cl)
 "The flavour of Liefmans Fruitesse on the rocks is slightly sweet with fruity notes of strawberry, cherry, blackberry and elderberry."

125ml Bottle

£8 £45

£9 £47

£9

£9.5

£9.5

£10

£7
 £10
 £10
 £10

2/3 Pint

£4

£4.5

£5

£4

If you are looking for more Wine ask our staff for the full options list by bottle.

Please advise us of any allergies you have. A discretionary 12.5% service charge will be added to your final bill. Price include 20% Vat on alcoholic drinks.

If you are looking for more bottled Beer or Cider ask our staff for the full options list by bottle.

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