BUBBLES BY THE GLASS

	110ml
ZEYSSOLF CREMANT D' ALSACE 40% Pinot Blanc Auxerrois 40% Pinot Noir 20% Pinot Gris	£9
FURDYNA CARTE BLANCHE BRUT NV 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	£10
COLIN CUVEE ALLIANCE 65% Chardonnay, 35% Pinot Meunier	£13
LACROIX ROSE BRUT 58% Pinot Noir, 22% Meunier, 20% Chardonnay	£13.5
LE GALLAIS CUVEE MANOIR BRUT 45% Pinot Noir, 45% Meunier, 10% Chardonnay	£14
COLIN BLANCHE DE CASTILLE BRUT 100% Chardonnay. PREMIER CRU	£14.5
CHAMPAGNE FLIGHT (3 glasses) 70ml Blanc de Blancs, 70ml Classic Brut, 70ml Classic Rosé	£27

RED WINE

	125ml	175ml	Bottle
BORDEAUX RED	£6.5	£8.5	£33

COCKTAILS AND SWEET WINE

RATAFIA | COLIN Fortified sweet wine from Champagne	£7
CHAMPAGNE SPRITZ Aperol, Champagne	£9.5
NEGRONI Gin, Campari, Antica Formula	£9.5
KIR ROYAL Champagne, Cassis Cream	£10
BELLINI Peach or Raspberry puree, Champagne	£10
FRENCH 75 Gin, Lemon, Champagne	£10
TiME IS MONEY Thyme infused Vodka, Honey, Lemon, Champagne	£10
CHERIE BOMB Rose liqueur, Maraschino, Cherry, Champagne	£10
BULLES DE PECHE Vodka, Peach, Lemon, Champagne	£10.5

BEERS

KERNEL PALE ALE	£4.5

SOFT DRINKS

COCA COLA	£2.5
BELU 750ml Sparkling & Still Water	£3
ORANGINA	£3
JUICES 250ml Orange, Cranberry, Apple, Pineapple	£3.5

CHAMPAGNE + FROMAGE™

GREAT TOGETHER... ANY TIME

NIBBLES

Olives £4.5
Tapenade & Baguette £4.5
Duck Rilette & Baguette £5
Snails de Bourgogne £5.5
Terrine Wild Boar and Gewurztraminer & Baguette £7

SHARING BOARDS

All boards come with bread. Extra bread £1

Selection of 3 or 5 French Meats £12 / £19
Selection of 3 or 5 French Cheeses £12 / £19
Hard, Soft, Ewe, Goat, Washed Rind, Blue

Selection of 2 Cheeses, 2 Cured Meats & Tapenade £19
Selection of 3 Cheeses, 3 Cured Meats & Tapenade £28
Selection of 5 Cheeses, 5 Cured Meats & Tapenade £39

RACLETTE

Raclette à l'ancienne £9
Raclette & Salad £9.5
Raclette & Blue Cheese £10
Raclette & Cured Meat £11
Raclette & Truffle £12
Raclette & Duck £13
Raclette Full House £14

BAKED CAMEMBERT

Camembert Garlic & Herbs £10
Camembert Figs & Thyme £11
Camembert Truffle £12
Cancoillotte, Potatoes, Bread £18
Mont D'Or fondue style cheese, Potatoes, Charcuterie, Bread £28

SPECIALTIES

Montbeliarde Sausage, Potatoes, Wholegrain Mustard £15
Duck Confit, Potatoes, Salad £15

SIDES

Green Salad £3.5
Roasted Potatoes with Smoked Ketchup £4

DESSERTS

Macarons £6
Trio Caneles £7

AFTERNOON TEA x2

2 Glasses of Champagne
2 Cups of Tea
4 Cheeses
4 Macaroons
2 Caneles
£48

Please advise us of any allergies you have.
A discretionary 12.5% service charge will be added to your final bill. Price include 5% Vat on food and 20% Vat on alcoholic drinks.

CHAMPAGNE LIST

CLASSIC BRUT NON VINTAGE

		Bottle
Michel Furdyna Carte Blanche 70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier		£58
Lacroix Tradition Brut 70% Pinot Meunier, 15% Pinot Noir, 15% Chardonnay	half	£64 £36
Colin Cuvée Alliance 65% Chardonnay, 35% Pinot Meunier	half	£72 £36
Pertois-Moriset Cuvée l'Assemblage Brut 50% Chardonnay, 50% Pinot Noir		£75
Le Gallais Cuvée du Manoir 45% Pinot Noir, 45% Meunier, 10% Chardonnay.		£79
Lacroix La Grande Réserve 60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier		£82
Lacroix Authentique 70% Meunier, 15% Pinot Noir and 15% Chardonnay		£84
Waris Larmandier Cuvée Racine de Trois 70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier		£89
Le Gallais Cuvee des Cedres 45% Pinot Noir, 45% Meunier, 10% Chardonnay		£89

BLANC DE NOIRS

Michel Furdyna La Reserve Brut 100% Pinot Noir	half	£69 £34
Michel Furdyna La Reserve Brut Nature 100% Pinot Noir		£79

BLANC DE BLANCS

	Bottle
Colin Blanche De Castille Premier Cru 100% Chardonnay	£83
Pertois-Moriset Quatre Terroirs 100% Chardonnay	£86
Lacroix Excellence 100% Chardonnay	£100
Waris-Larmandier Cuvée Ses Arts Grand Cru 100% Chardonnay	£120
Champagne Michel Furdyna La Romane 100% Pinot Blanc	£124

ROSE

Lacroix Brut Rosé 58% Pinot Noir, 22% de Pinot Meunier, 20% Chardonnay	£76
Michel Furdyna Brut Rosé 100% Pinot Noir	£80
Colin Cuvée Brut Rosé Premier Cru 85% Chardonnay, 15% Pinot Noir	£94
Pertois-Moriset Ros&Blanc 92% Chardonnay, 8% Pinot Noir	£97
Champagne Waris Larmandier Rosé 80% Chardonnay, 20% Pinot Noir	£98
Champagne Le Gallais Rosé des Poetes 50% Pinot Noir, 50% Meunier	£107

DEMI-SEC (SEMI-SWEET)

	Bottle
Lacroix Cuvée Demi-Sec 70% Meunier, 15% Pinot Noir, 15% Chardonnay	£76
Colin cuvée Extra-Dry 100% Chardonnay	£84

VINTAGE

Furdyna Blanc de Noirs La Loge Brut 2009 100% Pinot Noir	£104
Michel Furdyna Cuvée Prestige Brut 2008 60% Pinot Noir; 40% Chardonnay	£108
Lacroix Brut Millesime 2012 50% Chardonnay, 25% Meunier, 25% Pinot Noir	£110
Colin Blancs de Blancs Grand Cru 2010 100% Chardonnay	£116
Pertois-Moriset Cuvée Millesime 100% Chardonnay - Blancs de Blancs Grand Cru	£121
Le Gallais Vintage 2009 50% Pinot Noir, 50% Pinot Meunier	£131
Waris-Larmandier Cuvée Empreinte 2007 100% Chardonnay - Blancs de Blancs Grand Cru	£144
Colin Rosé Premier CRU Millesime Rosé de Saignée - 100% Pinot Noir	£156

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.

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