CHAMPAGNE BY THE GLASS

	110ml	Bottle
MICHEL FURDYNA | CARTE BLANCHE - BRUT 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	£11	£59
MICHEL FURDYNA | LA RESERVE - BRUT 100% Pinot Noir	£13	£75
PERTOIS-MORISET | L'ASSEMBLAGE - EXTRA-BRUT 50% Chardonnay, 50% Pinot Noir	£14	£78
MICHEL FURDYNA | ROSÉ DE SAIGNÉE - BRUT 100% Pinot Noir	£14	£80
LE GALLAIS | CUVÉE DU MANOIR - BRUT 45% Pinot Noir, 45% Pinot Meunier, 10% Chardonnay	£14	£80
COLIN | CASTILLE - BRUT 100% Chardonnay - Premier Cru	£14	£84
CHAMPAGNE FLIGHT - 3 glasses 70ml Blanc de Blancs, 70ml Blanc de Noirs, 70ml Rosé		£30

WINE

	125ml	175ml	Bottle
RED WINE OF THE WEEK	£6.5	£8.5	£33

COCKTAILS AND SWEET WINE

RATAFIA | COLIN Fortified sweet wine from Champagne (60mL)	£8.5
COVENT SUNRISE Champagne, Apple & Mango Juice, Cassis	£10
CHAMPAGNE SPRITZ	£10.5
KIR ROYAL Champagne, Cassis Cream	£11
COVENT FIZZ Champagne, Apricot Brandy, Amarena cherry	£11

BEERS

VEDETT IPA	£5.5
VEDETT LAGER	£5.5

SOFT & HOT DRINKS

ELM 750ml Sparkling & Still Water	£3
FRITZ KOLA 330ml	£4
FRITZ ORANGADE 330ml	£4
JUICES 250ml Mango & Apple, Berries	£4.5
SINGLE ESPRESSO	£1.9
CAFE CREME	£2.5
TEA INFUSION English Breakfast, Earl Grey, Peppermint, Green Tea, Camomile, Red Fruits	£1.9

CHAMPAGNE + FROMAGE™

GREAT TOGETHER... ANY TIME

NIBBLES

Nocellara Olives £4.5
Tapenade and Bread £4.5
Hummus with Baguette £4.50
Duck Rillettes £5
Snails de Bourgogne £5.5
Padron Peppers £5.5
Terrine and bread £7
Burrata with fresh Figs, Ham, Honey £10

SHARING BOARDS

Selection of 3 French Cheeses OR Meats £12
Selection of 5 French Cheeses OR Meats £19
Duo Special £19
Selection of 2 Cheeses, 2 Cured Meats & 1 Tapenade
Gastroboard £28
Selection of 3 Cheeses, 3 Cured Meats & 2 Tapenades
Gastroboard XL £39
Selection of 5 Cheeses, 5 Cured Meats & 2 Tapenades

BAKED CHEESES

Camembert Garlic & Herbs £10
Camembert Rosemary & Honey with Potatoes £10.5
Camembert Figs & Thyme £11
Camembert Chorizo & Sundried tomatoes £13
Camembert Truffle & Port £13

TARTINES

Open toasts with grilled cheese

Auvergne: Fourme d'Ambert Blue cheese, fresh Figs, Fig Jam £10.5
Savoyarde: Raclette Cheese, Potatoes, Onions £11
Montbeliarde: Morbier Cheese, Montbeliarde Sausage, Mustard £12

RACLETTE

Roasted potatoes with melted Raclette cheese

Raclette & Blue cheese £9.50
Raclette à l'ancienne with Cured Meat £11
Raclette & Truffle £12

SPECIALTIES

Croque Monsieur with Truffle £7
Onion Soup £8
Montbeliarde Sausage, Potatoes, Cancoilotte Cheese £8
Duck Confit served with roasted Potatoes and Salad £15
Cancoillotte Fondue Style (serves 2) £21
Melted Cancoillotte, Montbeliarde sausage, Potatoes, Bread

SALAD

Fresh Figs, Walnuts, grilled Goat Cheese on toast, Honey Dressing £9

SIDES

Green salad with dried Apricots £4
Potato Wedges with Smoked Ketchup £4
Roasted Garlic with Salted Butter and Baguette £4.5

DESSERTS

Macarons £6
Crème Brulée £6.5
Duo canelés £7
Fondant au Chocolat with Ice Cream £8

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.

CHAMPAGNE LIST

CLASSIC BRUT NON VINTAGE

	Bottle	
Michel Furdyna | Carte Blanche - BRUT 70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier	£59	
Lacroix | Tradition - BRUT 70% Pinot Meunier, 15% Pinot Noir, 15% Chardonnay	£65 half	 £39
Colin | Alliance - BRUT 65% Chardonnay, 35% Pinot Meunier	£73 half	 £41
Moutardier | Carte d'Or - BRUT 80% Pinot Meunier, 15% Pinot Noir, 5% Chardonnay	£75 half	 £43
Pertois-Moriset | l'Assemblage - EXTRA-BRUT 50% Chardonnay, 50% Pinot Noir	£78	
Le Gallais | Cuvée du Manoir - BRUT 45% Pinot Noir, 45% Meunier, 10% Chardonnay	£80	
Lacroix | Authentique - EXTRA-BRUT 70% Meunier, 15% Pinot Noir and 15% Chardonnay	£85	
Lacroix | La Grande Réserve - BRUT 60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier	£86	
Le Gallais | Cuvee des Cèdres - BRUT NATURE 45% Pinot Noir, 45% Meunier, 10% Chardonnay	£89	
Waris Larmandier | Racine de Trois - BRUT 70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier	£90	

BLANC DE NOIRS

Michel Furdyna | La Reserve - BRUT 100% Pinot Noir	£75 half	 £42
Michel Furdyna | La Reserve - BRUT NATURE 100% Pinot Noir	£80	
Moutardier | Pure Meunier - BRUT NATURE 100% Pinot Meunier	£90	

BLANC DE BLANCS

	Bottle	
Colin | Castille - BRUT 100% Chardonnay - Premier Cru	£84	
Pertois-Moriset | Quatre Terroirs - EXTRA-BRUT 100% Chardonnay - Grand Cru	£89 half	 £46
Michel Furdyna | La Romane - EXTRA-BRUT 100% Pinot Blanc	£110	
Waris-Larmandier | Ses Arts - BRUT 100% Chardonnay - Grand Cru	£115	

ROSÉ

Moutardier | Rosé - BRUT 80% Pinot Meunier, 20% Chardonnay	£80 half	 £44
Michel Furdyna | Rosé de saignée - BRUT 100% Pinot Noir	£80	
Colin | Rosé - BRUT 85% Chardonnay, 15% Pinot Noir - Premier Cru	£90	
Pertois-Moriset | Ros&Blanc - BRUT 92% Chardonnay, 8% Pinot Noir - Grand Cru	£95	
Waris-Larmandier | L'Instant de Passion - BRUT 80% Chardonnay, 20% Pinot Noir	£100	
Le Gallais | Rosé des Poetes - BRUT 50% Pinot Noir, 50% Meunier	£105	

DEMI-SEC (SEMI-SWEET)

	Bottle
Lacroix | Tradition - DEMI-SEC 70% Meunier, 15% Pinot Noir, 15% Chardonnay	£75
Colin | Extra-Vertu - EXTRA-DRY 100% Chardonnay - Premier Cru	£87

VINTAGE

Furdyna | La Loge 2011 - BRUT 100% Pinot Noir	£98
Michel Furdyna | Prestige 2010 - BRUT 60% Pinot Noir; 40% Chardonnay	£101
Lacroix | Millesime 2013 - BRUT 50% Chardonnay, 25% Meunier, 25% Pinot Noir	£107
Pertois-Moriset | L'année 2013 - EXTRA-BRUT 100% Chardonnay - Grand Cru	£117
Colin | Chemin des Roses 2013 - BRUT 50% Pinot Noir, 50% Pinot Meunier	£135
Pertois-Moriset | Oger 2014 - EXTRA-BRUT 100% Chardonnay - Grand Cru	£141
Le Gallais | Millésime 2009 - EXTRA-BRUT 50% Pinot Noir, 50% Pinot Meunier	£147
Waris-Larmandier |"V.M.H.J.P.L.I." 2009 - BRUT 100% Chardonnay - Grand Cru	£153

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.

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