

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
MICHEL FURDYNA CARTE BLANCHE - BRUT 70% Pinot Noir, 15% Chardonnay, 10% P. Blanc, 5% Meunier	£13	£65
MOUTARDIER ROSÉ - BRUT 80% Meunier, 20% Chardonnay	£14	£89
COLIN CASTILLE - BLANC DE BLANCS BRUT 100% Chardonnay - Premier Cru	£15	£90
LE GALLAIS CEDRES- BRUT NATURE 45% Pinot Noir, 45% Meunier, 10% Chardonnay	£15	£98

CHEESE AND CHARCUTERIE

SHARING BOARDS

Selection of 3 or 5 French Cheeses	£14 / £24
Selection of 3 or 5 French Meats	£15 / £25
Selection of 3 Cheeses, 3 Cured Meats, Tapenades	£32

BAKED CHEESE

Camembert Garlic & Herbs	£11
Camembert Rosemary & Honey	£12
Camembert with Truffle	£13
Mont D'or 400g fondue style cheese x2pp served with bread and potatoes, 25 min preparation	£36

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

Cornichons (gf, vegan) £3.5
Comté gougères £4.5
Green olives (gf, vegan) £4.5
Bread on board with roasted garlic and salted butter (vegan option) £5
Padron peppers (gf, vegan) £6
Mushrooms croquettes £7
Homemade spiced duck rilette (nuts) (gf option) £9
Escargots (gf) £9.5

- MIX AND MATCH TAPAS PORTIONS -

MEAT

Beef onglet with blueberry and hazelnut sauce (nuts) (gf) £11
Shredded duck confit, pumpkin beignet and orange sauce £12
Chicken leg with red wine and Cassis sauce (gf) £12
Pork cheeks with Calvados (gf) £12

FISH

Cheese fondant with smoked salmon £9
Crab fleur, mustard dressing and green apple £10
Cornish sole, beetroot and coffee puree, filo pastry dome £12.5
Monkfish, bacon jam, steamed potato £13.5

VEGGIE

Parsnip, mushroom, mascarpone, herb dressing (gf) (nuts) (nut free option) £6
Roasted celeriac with Stroganoff sauce (gf) £6
Courgette and carrot fritters with creamy tahini sauce £7
Aubergine perdue (nuts) (nut free option) (gf) £7
Roasted cauliflower, red pepper puree, spiced tahini dressing (gf) (vegan) £7.5

SIDES

Green salad with mustard and basil dressing (gf) (vegan) £3.5
Creamy savoy cabbage (gf) £4.5
Potato wedges with truffle oil (gf, vegan) £4.5
Sweet potato fries (gf, vegan) £4.5

DESSERTS

Crème brulee (gf) £7.5
Macarons £7.5
2 scoops of Ice cream (ask the team for our selection) (gf, vegan sorbets) £7
Homemade Madeleines with ice cream £8
Fondant au chocolat with ice cream (20 minutes preparation) £8.5



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FOOD MENU



REVIEW US ON TRIPADVISOR!