

*In partnership with our sister company Champagne+Fromage,
we recommend you to start your meal from a unique experience
of champagne and cheese pairing.*

CHAMPAGNE BY THE GLASS

	110ml	Bottle
LACROIX TRADITION - BRUT 70% Meunier 15% Pinot Noir, 5% Chardonnay	£12	£59
FURDYNA ROSÉ - BRUT 100% Pinot Noir	£14	£80
COLIN CASTILLE - BRUT 100% Chardonnay	£15	£90
CHAMPAGNE TASTING FLIGHT Taste 3 different styles of Champagne 70ml Classic brut, 70ml Blanc de Blancs, 70ml Rosé	£31	

CHEESE AND CHARCUTERIE SHARING BOARDS

Sliced Saucisson	£7
Selection of 3 or 5 French Cheeses	£14 / £23
Selection of 3 or 5 French Meats	£14 / £23
Selection of 3 Cheeses, 3 Cured Meats & Hummus	£29

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	£4.5
Hummus & Bread	£6
Padron peppers	£6
6 Escargots de Bourgogne	£9

BAKED CAMEMBERT

Garlic & Herbs	£11
Rosemary & Honey	£12
Truffle	£14

RACLETTE

BLUE	£13
Potatoes, Raclette, Fourme d'Ambert	
A L'ANCIENNE	£13.5
Potatoes, Raclette, Saucisson	
TRUFFLE	£14
Potatoes, Raclette, truffle&champignon paté	

FONDUE FOR 2

Comte 18th months, Gruyere, Emmental.	
Served with Baguette & Cornichons	£32

SEASONAL SPECIAL

Montbeliarde Sausage, potatoes and mustard	£15
MONT D'OR FONDUE STYLE CHEESE FOR 2	£34
Baked with garlic and champagne, served with bread and potatoes.	

MAC AND CHEESE

Three cheese Macaroni	£8
Three cheese Macaroni with onions and pancetta	£10

GRILLED CHEESE TOASTIE

Gruyere, Emmental, Ham, and mustard	£9
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SIDES

Roasted Potatoes	£4
Green Salad	£4

DESSERTS

Trio of Macarons	£6
Caneles Duo	£8

REVIEW US ON TRIPADVISOR!

