

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	£14	£67
FURDYNA ROSÉ - BRUT 100% Pinot Noir	£15	£83
COLIN CASTILLE - BLANC DE BLANCS BRUT 100% Chardonnay - Premier Cru	£15	£92
LE GALLAIS CEDRES - BRUT NATURE 45% Pinot Noir , 45% Meunier, 10% Chardonnay	£16	£100
PERTOIS Les Jutees EXTRA BRUT VINTAGE 2013 100% Chardonnay	£18	£135

CHEESE AND CHARCUTERIE

SHARING BOARDS

Selection of 3 or 5 French Cheeses	£15 / £25
Selection of 3 or 5 French Meats	£16 / £26
Selection of 3 Cheeses, 3 Cured Meats, Olives	£34

BAKED CHEESE

Camembert Tarragon and Mustard	£13
Camembert Rosemary & Honey	£14
Camembert with Truffle	£15

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) £4
Comté gougères £5
Green olives (gf, vegan) £5
Bread on board with roasted garlic and salted butter (vegan option) £5.5
Padron peppers (gf, vegan) £6.5
Lardon and Cafe de Paris croquettes £8
Escargots (gf) £11

- MIX AND MATCH TAPAS PORTIONS -

MEAT

Duck rillettes Paris-Brest (nuts) £9.5
Ragout de Boeuf (gf) £12
Chicken leg with red wine and Cassis sauce (gf) £12.5
Pork cheeks with Calvados (gf) £14

FISH

Beetroot and apple tartare, smoked salmon (gf) £9.5
Cod in salsa verde veloute tartalette £11
Crab fleur, mustard dressing and green apple £12
Monkfish and prawn soup (gf)(nuts) £14

VEGGIE

Chicory, roast broccoli puree, apple and Manchego (nuts) £7
Courgette and carrot fritters with creamy tahini sauce £8
Roasted celeriac Stroganoff (gf) £8
Sautee spinach, chickpeas and oyster mushrooms (vegan) £8
Root vegetables cake (nuts) £8
Roasted cauliflower Meuniere (gf) £8.5
Aubergine perdue (nuts, gf) (nut free option) £8.5

SIDES

Green salad with mustard and basil dressing (gf, vegan) £4.5
Potato wedges with truffle oil (gf, vegan) £5.5
Sweet potato fries (gf, vegan) £5.5

DESSERTS

Crème brulee (gf) £8
Macarons £8
2 scoops of Ice cream (ask the team for our selection) (gf, vegan sorbets) £8
Homemade Madeleines with ice cream £10
Fondant au chocolat with ice cream (20 minutes preparation) £10



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FOOD MENU



REVIEW US ON TRIPADVISOR!