HOST YOUR CELEBRATION IN OUR INTIMATE FIRST FLOOR SPACE!

Perfect for parties and gatherings that deserve a touch of Champagne magic.

To enquire, simply ask to speak to Elise and she'll take care of the rest.

SNACKS

SALTED POPCORN 2

CRUNCHY RICE CRACKERS 4

NUTTY MIX 4

CORNICHONS 4.5

OLIVES 5.5

BABY SAUCISSON 6.5

SMALL PLATES

BAGUETTE & SALTED BUTTER 4.5

GREEN SALAD 4.5

ROASTED POTATOES 5.5
Served with truffle mayo.

HOUMOUS & BAGUETTE 5.5

ROASTED GARLIC 6.5
Served with salted butter & French baguette.

PADRON PEPPERS 7.5

WHIPPED GOATS CHEESE 7.5
Creamy goats cheese with honey & chilli flakes, served with French baguette.

CHICKEN LIVER PATÉ 8
Smooth chicken liver & brandy patè, served with French baguette & cornichons.

RILLETTE DE CANARD 9.5
Rustic shredded duck terrine, served with French baguette & cornichons.

SALAD

SALAD BLEU 12
A mix of fresh seasonal leaves, blue cheese, apple, walnuts and a honey mustard dressing.

SALAD CHÈVRE CHAUD 15.5
Crisp lettuce, figs, and walnuts tossed in French vinaigrette. Topped with warm, honey-drizzled goat cheese on toasted bread.

EXTRAS

OLIVE OIL & BALSAMIC VINEGAR 1

SEASONAL JAM 1.5

OLIVE TAPENADE 2

SALTED BUTTER 2

TRUFFLE MAYO 2

EXTRA BREAD 2.5

SHARING BOARDS

Selection of French artisan cheeses & cured meats imported weekly from France, served with French baguette and condiments.

SELECTION OF 3/5 CHEESES 16/27

SELECTION OF 3/5 MEATS 16/27

DUO SPECIAL 24
2 cheeses, 2 cured meats, served with all condiments.

GASTROBOARD 36
3 cheeses, 3 cured meats, plus extra bread & condiments.

GASTROBOARD XL 55
5 cheeses, 5 cured meats, plus extra bread & condiments.

Add an extra cheese or meat to any board for £5.5 (comes with extra bread & condiments)

CAMEMBERT

Creamy, oven-baked camembert cheese served with French baguette for dipping.

GARLIC & HERBS 14

HONEY & ROSEMARY 14.5

TRUFFLE 15

FIG & THYME 15

CHORIZO & SUNDRIED TOMATOES 15.5

RACLETTE

Raclette cheese melted over roasted potatoes served with a side of cornichons.

CLASSIC 14

BLUE CHEESE 14.5

CURED MEAT 15

TRUFFLE 15.5

Our kitchen is small and everything is prepared in a shared space. We do our best, but we cannot guarantee that dishes are free from cross-contamination.

SPECIALITIES

FONDUE FOR 2 46
(Serves 2; £23 for each additional person)
A rich blend of Emmental, Comté, and Gruyère melted with garlic and white wine. Served with roasted potatoes and baguette.

ADD 1, 3 or 5 CURED MEATS 5.5 / 16 / 27

ADD GREEN SALAD 4.5

ADD CORNICHONS 4.5

MONTBÉLIARD TARTINE 14.5
Toasted sourdough, smoky Montbéliard sausage, melted creamy Morbier, caramelised shallots & Dijon mustard.

MONTBÉLIARD SAUSAGE & POTATOES 16
Oven roasted smoky Montbéliard sausage & potatoes, served with Dijon mustard.

TARTIFLETTE 16.5
Layers of potatoes, onions, cream & pancetta baked with melted Raclette.

MORBIFLETTE 17
Layers of potatoes, onions, cream & pancetta baked with melted Morbier.

DESSERTS

TRIO OF MACARONS 7

CREME BRÛLÉE 7.5
Creamy custard topped with caramelised sugar.

TARTE AU CITRON 7.5
Zesty lemon tart served with double cream.

TARTE AUX POMMES 8
Warm apple tart served with double cream.

CHEESECAKE 8
Creamy vanilla cheesecake, buttery biscuit base, topped with sweet fruity compote.

PAIR YOUR DESSERT WITH A SWEET SIP

COLIN RATAFIA - £11
100% Pinot Noir - sweet, rich & velvety with caramel, candied fruit & sweet spice (70ml)

LACROIX DEMI-SEC - £16
70% Meunier, 15% Chardonnay, 15% Pinot Noir - sparkling, apricot, strawberry & slightly floral (110ml)

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

WEEKLY OFFER

Tues to Thurs, 2pm - 7pm

Friday, 2pm - 5pm

20% Off All Bottles

CHAMPAGNE BY THE GLASS

	110ml
PG - ORIGINE *80% Pinot Noir, 20% Chardonnay* BRUT - Smooth, Fresh & Juicy	13.5
LACROIX ANTHONY *100% Meunier* BRUT - Exotic, Nutty & Mineral	14
MOUTARDIER - CARTE D'OR *80% Meunier, 15% Chardonnay, 5% Pinot Noir* BRUT - Fresh, Soft & Toasty	14.5
LACROIX - ROSÉ *60% Pinot Noir, 20% Meunier 20% Chardonnay* EXTRA BRUT - Dry, Fruity & Creamy	14.5
LACROIX AUTHENTIQUE *70% Meunier, 15% Chardonnay, 15% Pinot Noir* EXTRA BRUT - Dry, Fresh & Juicy	15
M. FURDYNA - RÉSERVE *100% Pinot Noir* BRUT NATURE - Dry, Light, Fresh & Creamy	15.5
COLIN - CASTILLE *100% Chardonnay* BRUT Premier Cru - Mineral, Delicate & Fresh	16
COLIN - ROSÉ *91% Chardonnay, 9% Pinot Noir* EXTRA BRUT Premier Cru - Juicy, Silky & Mineral	16.5
LE GALLAIS - LE MANOIR *50% Meunier, 35% Pinot Noir, 15% Chardonnay* BRUT - Warm, Rich & Toasty	17.5

CHAMPAGNE FLIGHTS

TRY 3 OR 5 STYLES OF CHAMPAGNE

Allow our staff to take you through a tasting of our Champagnes - because it's impossible to choose just one!

Flight of 3 - 34

Flight of 5 - 55

70ml each glass

COCKTAILS

SEASONAL

PEAR & ROSEMARY SPRITZ 12
Pear Liqueur, bubbles, soda, honey, rosemary

SPARKLING CLASSICS

KIR ROYAL 14
Bubbles & Crème de Cassis

FRENCH 75 14
Bubbles, Gin & Lemon

BELLINI 14
Bubbles, Peach Liqueur & Peach Purèe

CLASSICS

MARGARITA 9.5

COSMOPOLITAN 9.5

ESPRESSO MARTINI 9.5

APEROL SPRITZ 10

OLD FASHIONED 10

NON-ALCOHOLIC

CRYSTAL 12.5
Forest Everleaf, Cherry Syrup, Soda Water
Soft cherry sweetness & botanicals

HIGHLAND 12.5
Mountain Everleaf, Cranberry Juice, Elderflower Tonic
Tart & Floral

GOLDEN 12.5
Marine Everleaf, Ginger Ale
Light, Citrus & Ginger

BEER & CIDER

Brewery may vary depending on availability - check with your server!

HEPCAT, SESSION IPA 6.5
Gypsy Hill Brewing Company
330ml - 4.6%

SWELL, LAGER 6
Gypsy Hill Brewing Company
330ml - 4.0%

HEPCAF, ALCOHOL FREE 5.5
Gypsy Hill Brewing Company
330ml - 0.5%

CIDER 6.5
Two Farmers, Med-Dry
440ml - 4.5%

RED WINE

	125ml	175ml	500ml	BTL
TERRES D'EXPRESSION *Merlot, Syrah, Carignan*	6	8	25	-
VIEUX PUIT *Merlot, Cabernet Sauvignon Bordeaux*	8	11	32	48
MON AMOUR *Carignan IGP, Pays d'Aude*	10	12.5	37	55
BOURGEOIS *Pinot Noir, Bourgogne*	12.5	16	47	69

WHITE WINE

	125ml	175ml	500ml	BTL
TERRES D'EXPRESSION *Vermentino, Sauvignon*	6	8	25	
COUP DE GUEULE *Grenache blanc, Sauvignon blanc IGP, Pays d'Oc*	8	11	32	47
LA PLAGE *Melon de Bourgogne Loire Valley ORGANIC*	9.5	12.5	37	54
BOURGEOIS *Chardonnay, Bourgogne*	11.5	13.5	41	58

ROSE WINE

	125ml	175ml	500ml	BTL
LE LION FAUVE *Syrah, Grenache IGP, Pays d'Oc ORGANIC*	8	11	32	46
FRENCH ROSÉ *Merlot, Cabernet Sauvignon Bordeaux*	9	12	34	49

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CHAMPAGNE, CHEESE, CHARCUTERIE & EPICERIE AVAILABLE FOR TAKE-AWAY AT SPECIAL TAKE HOME PRICES

OUR CLASSICS

PG - ORIGINE 66
80% Pinot Noir, 20% Chardonnay
BRUT - Smooth, Fresh & Juicy

M. FURDYNA - CARTE BLANCHE 71
70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier
BRUT - Floral & Light

LACROIX - AUTHENTIQUE 76
70% Meunier, 15% Chardonnay, 15% Pinot Noir
EXTRA-BRUT - Dry, Fresh & Juicy

MOUTARDIER - CARTE D'OR 82
80% Meunier, 15% Chardonnay, 5% Pinot Noir
BRUT - Fresh , Soft & Toasty

LACROIX - DEMI SEC 88
70% Meunier, 15% Chardonnay, 15% Pinot Noir
DEMI-SEC - Sweet & Floral

LE GALLAIS - LE MANOIR 99
50% Meunier, 35% Pinot Noir, 15% Chardonnay
BRUT NATURE - Warm, Rich & Toasty

BLANC DE NOIRS

LACROIX ANTHONY 85
100% Meunier
BRUT - Exotic, Nutty & Mineral

PG - BLANC DE NOIRS 86
100% Pinot Noir
BRUT NATURE - Dry, Juicy & Toasty

M. FURDYNA - RÉSERVE 87
100% Pinot Noir
BRUT NATURE - Dry, Light, Fresh & Creamy

MOUTARDIER - PURE MEUNIER 105
100% Meunier
BRUT NATURE - Dry, Mineral & Fruity

BLANC DE BLANCS

COLIN - CASTILLE 89
100% Chardonnay
BRUT - Mineral, Delicate & Fresh

M. FURDYNA - LA ROMANE 120
100% Pinot Blanc
EXTRA-BRUT - Rich, Aromatic & Flavourful

ROSE

LACROIX - ROSÉ 85
60% Pinot Noir, 20% Meunier 20% Chardonnay
EXTRA BRUT - Dry, Fruity & Creamy

MOUTARDIER - ROSÉ 92
80% Meunier, 20% Chardonnay
EXTRA BRUT - Soft, Fruity & Mellow

COLIN - ROSÉ 96
91% Chardonnay, 9% Pinot Noir
EXTRA BRUT Premier Cru - Juicy, Silky & Mineral

MOUTARDIER - PURE MEUNIER 115
100% Meunier
BRUT NATURE - Juicy, Silky & Fresh

VINTAGE

M. FURDYNA - PRESTIGE 2013 105
60% Pinot Noir, 40% Chardonnay
BRUT - Light, Fresh & Smooth

COLIN - LES GRANDE TERRES 2014 137
100% Chardonnay - Premier Cru
BRUT - Full Bodied, Fresh & Rich

MOUTARDIER VINTAGE 2013 145
80% Meunier, 20% Chardonnay
BRUT - Rich, Fruity & Smooth

HALF BOTTLES

MOUTARDIER - CARTE DOR 46
80% Meunier, 15% Chardonnay, 5% Pinot Noir
BRUT - Fresh, Soft & Toasty

MOUTARDIER - ROSÉ 51
80% Meunier, 20% Chardonnay
EXTRA BRUT - Soft, Fruity & Mellow

SOFT DRINKS

STILL / SPARKLING WATER 4.5
750ml

COCA COLA / DIET COKE 5.5
330ml

HARTRIDGES JUICES 5.5
Orange & Passion Fruit, Apple & Raspberry, Cranberry
275ml

HARTRIDGES SPARKLING JUICES 5.5
Elderflower, Raspberry Lemonade, Ginger Beer
275ml

NON ALCOHOLIC SPARKLING WINE 8

HOT DRINKS

Fully caffeinated coffee & semi-skimmed milk only.

SELECTION OF TEAS 3

ESPRESSO 2.5

DOUBLE ESPRESSO 3

AMERICANO 3.5

LATTE / FLAT WHITE / CAPPUCCINO 4.5

HOT CHOCOLATE 4.5
add mini marshmallows for £1

Champagne works well with all cheeses. It's light enough to not overpower delicate goat cheese or nutty Comté, but also has enough acidity to cut through a deeply savoury funky blue or creamy baked camembert. Fine bubbles refresh the palate, while the serving temperature leaves a clean, invigorating finish.

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