

Your neighbourhood wine bar specialising in grower champagne, with a passion for great food. Enjoy sharing boards, seasonal plates, and a full menu of drinks - perfect for a small bite, just a glass or a relaxed full dining experience.

BAR SNACKS

CRUNCHY RICE CRACKERS	4
NUTTY MIX	4
CORNICHONS	4.5
OLIVES	5.5
BABY SAUCISSON	6.5

NIBBLES

BAGUETTE & SALTED BUTTER	4.5
HOUMOUS & BAGUETTE	5.5
ROASTED GARLIC	6.5
<i>Served with salted butter & French baguette.</i>	
PADRON PEPPERS	7.5
WHIPPED GOATS CHEESE	7.5
<i>Creamy goats cheese with honey & chilli flakes, served with French baguette.</i>	
CHICKEN LIVER PATE	8
<i>Smooth chicken liver & brandy pate, served with French baguette & cornichons.</i>	
RILLETTE DE CANARD	9.5
<i>Rustic shredded duck terrine, served with French baguette & cornichons.</i>	

SALAD

SALAD BLEU	12
<i>A mix of fresh seasonal leaves, blue cheese, apple, walnuts and a honey mustard dressing.</i>	
SALAD CHÈVRE CHAUD	15.5
<i>Crisp lettuce, figs, and walnuts tossed in French vinaigrette. Topped with warm, honey-drizzled goat cheese on toasted bread.</i>	

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 our manager and we'll take care of the rest.

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
<i>2 cheeses, 2 cured meats, served with all condiments.</i>	
GASTROBOARD	36
<i>3 cheeses, 3 cured meats, plus extra bread & condiments.</i>	
GASTROBOARD XL	55
<i>5 cheeses, 5 cured meats, plus extra bread & condiments.</i>	
Add an extra cheese or meat to any board for £5.5.	

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
<i>(Serves 2; £23 for each additional person)</i>	
<i>A rich blend of Emmental, Comté, and Gruyère melted with garlic and white wine. Served with roasted potatoes and baguette.</i>	
ADD 1 / 3 / 5 CURED MEATS	5.5 / 16 / 27
ADD GREEN SALAD	4.5
MONTBÉLIARD TARTINE	14
<i>Toasted sourdough, smoky Montbeliard sausage, melted creamy Morbier, caramelised shallots & Dijon mustard.</i>	
MONTBÉLIARD SAUSAGE & POTATOES	16
<i>Oven roasted smoky Montbeliard sausage & potatoes, served with Dijon mustard.</i>	
TARTIFLETTE	16.5
<i>Layers of potatoes, onions, cream & pancetta baked with melted Raclette.</i>	

SIDES & EXTRAS

GREEN SALAD	4.5
ROASTED POTATOES	5.5
<i>Served with truffle mayo</i>	
SEASONAL JAM	1.5
OLIVE TAPENADE	1.5
SALTED BUTTER	2
EXTRA BREAD	2
TRUFFLE MAYO	2
DIJON MUSTARD	2

DESSERTS

TRIO OF MACARONS	7
CREME BRÛLÉE	7.5
<i>Creamy custard topped with caramelised sugar.</i>	
TARTE AU CITRON	7.5
<i>Zesty lemon tart served with double cream.</i>	
TARTE AUX POMMES	8
<i>Warm apple tart served with double cream.</i>	
CHEESECAKE	8
<i>Creamy vanilla cheesecake, buttery biscuit base, topped with sweet fruity compote.</i>	

PAIR WITH A SWEET SIP

COLIN RATAFIA (£10.5)
100% Pinot Noir - sweet, rich & velvety with caramel, candied fruit & sweet spice

WEEKLY OFFER

Tues to Fri, 2pm - 7pm

Sat & Sun, 3pm to 5pm

20% Off All Champagne Bottles

CHAMPAGNE BY THE GLASS

PG - ORIGINE

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

110ml

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

COCKTAILS

SEASONAL

PEAR & ROSEMARY SPRITZ

Pear Liqueur, bubbles, soda, honey,
rosemary

12

SPARKLING CLASSICS

KIR ROYAL

Bubbles & Crème de Cassis

14

FRENCH 75

Bubbles, Gin & Lemon

14

BELLINI

Bubbles, Peach Liqueur &
Peach Purée

14

CLASSICS

MARGARITA

9.5

COSMOPOLITAN

9.5

ESPRESSO MARTINI

9.5

APEROL SPRITZ

10

OLD FASHIONED

10

NON-ALCOHOLIC

CRYSTAL

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

12.5

HIGHLAND

Mountain Everleaf, Cranberry
Juice, Elderflower Tonic
Tart & Floral

12.5

GOLDEN

Marine Everleaf, Ginger Ale
Light, Citrus & Ginger

12.5

BEER & CIDER

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

HEPCAT, SESSION IPA

Gypsy Hill Brewing Company
330ml - 4.6%

6.5

SWELL, LAGER

Gypsy Hill Brewing Company
330ml - 4.0%

6

HEPCAF, ALCOHOL FREE

Gypsy Hill Brewing Company
330ml - 0.5%

5.5

CIDER

Two Farmers, Med-Dry
440ml - 4.5%

6.5

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

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

WINE FLIGHTS

EXPLORE 3 DIFFERENT WINES
AND DISCOVER YOUR FAVOURITE!

Any 3 wines - 25

70ml each glass

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

COLIN - ALLIANCE 48
65% Chardonnay, 35% Meunier
BRUT - Delicate, Fruity & Refreshing

MOUTARDIER - ROSE 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 5.5
Elderflower, Raspberry Lemonade,
Ginger Beer
275ml

NON ALCOHOLIC SPARKLING WINE 8

HOT DRINKS

Full caffeine 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 whipped cream or 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.

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.