

WHITE

LES BOULES 🍷 <i>Vin de France – Côte D'Or, France</i>	34
PINOT GRIGIO 🍷 <i>Il Casone – Delle Venezie IGT, Italy</i>	38
SAUVIGNON BLANC 🍷 <i>Domaine de Gayssou – Comté Tolosan, France</i>	38
MUSCADET DE SÈVRE ET MAINE 🍷 <i>Chéreau Carré – Loire, France</i>	42
CHENIN BLANC Vg <i>Mulderbosch, Steen Op Hout – Stellenbosch, South Africa</i>	42
CÔTEAUX DU LAYON 50cl 🍷 <i>Saint Aubin, Domaine des Forges – Loire, France</i>	42
VOUVRAY Demi-Sec Organic 🍷 <i>Les Argiles, Domaine de la Rouletière – Loire, France</i>	49
PICPOUL DE PINET 🍷 <i>Excellence de L'Ormarine – Languedoc, France</i>	50
GAVI DEL COMUNE DI GAVI <i>San Silvestro "Fossili" – Piedmont, Italy</i>	54
RIESLING <i>Dopff au Moulin – Alsace, France</i>	58
CHARDONNAY 🍷 <i>R Collection, Raymond Vineyards – California, USA</i>	64
SANCERRE <i>Domaine de la Rossignole – Loire, France</i>	68
CHABLIS <i>Thomas Labille – Burgundy, France</i>	70
SAINT-JOSEPH BLANC <i>Domaine Courbis – Rhône, France</i>	76
MEURSAULT <i>Le Limozin, Domaine René Monnier – Burgundy, France</i>	140

ROSÉ

LES BOULES 🍷 <i>Vin de France – Côte D'Or, France</i>	34
OLIVIER COSTE Organic 🍷 <i>Pays d'Oc – Languedoc, France</i>	46
CÔTE DE PROVENCE <i>Cuvée Marie Christine, Chateau de l'Aumérade – France</i>	50

RED

LES BOULES 🍷 <i>Vin de France – Côte D'Or, France</i>	34
TEMPRANILLO Organic, Vg 🍷 <i>Mesta – Uclés, Spain</i>	38
MALBEC 🍷 <i>El Camino – Mendoza, Argentina</i>	38
BRAUCOL SYRAH <i>La Brèche – Côtes du Tarn, France</i>	40
CÔTE DU RHÔNE 🍷 <i>Domaine André Brunel, Cuvée Est-Ouest – France</i>	44
MINERVOIS Vg <i>Château d'Agel, Les Bonnes – Languedoc, France</i>	48
PINOT NOIR Organic, Vg 🍷 <i>Villa Noria, Les Colombiers – Languedoc, France</i>	50
CAHORS <i>Clos Troteligotte – K-or, France</i>	52
FLEURIE <i>Olivier Ravier – Beaujolais, France</i>	58
CHÂTEAU LESTRILLE CAPMARTIN 🍷 <i>Bordeaux Supérieur – France</i>	64
MONTAGNE ST. ÉMILION <i>Château du Haut Plateau – France</i>	66
MOULIN À VENT <i>Domaine de Colonat, Les Grenèriers – Beaujolais, France</i>	70
PRIMITIVO DI MANDURIA RISERVA <i>San Marzano, Anniversario 62 – Italy</i>	78
GIGONDAS « CLASSIQUE » <i>Domaine St. Damien, Vieilles Vignes – Rhône, France</i>	80
POMEROL <i>Château de Valois – Bordeaux, France</i>	105
MARGAUX <i>Château Cantenac Brown, 3ème Cru Classé – France</i>	130

For vintages - please ask a member of staff

🍷 wines available by the glass

Semi-sweet wines suggested for foie-gras

BY THE GLASS

125ml glasses available on request

SPARKLING 125ml

PROSECCO Canal Grando, Extra Dry DOC 7.5
CHAMPAGNE Bernard Remy, Carte Blanche, Brut 13.5

WHITE 175ml

LES BOULES | Côte D'Or, France 7.9
Southern French blend - easy drinking citrus & floral

PINOT GRIGIO | Delle Venezie IGT, Italy 8.9
Fresh & easy drinking with aromas of apricot & mango

SAUVIGNON BLANC | Comté Tolosan, France 8.9
Citrus & tropical, fresh & zesty with herbaceous notes

MUSCADET | Loire, France 9.9
Clean tasting, touch of spritz & bright salinity

PICPOUL DE PINET | Languedoc, France 11.8
Refreshing, floral, stone fruits & zesty citrus

CHARDONNAY | California, USA 15.2
Fresh, floral, bright citrus & honeysuckle

RED 175ml

LES BOULES | Côte D'Or, France 7.9
Soft & juicy forest fruit scented joie de vivre

TEMPRANILLO Organic, Vg | Uclés, Spain 8.9
Vibrant, juicy, unoaked & aromas of red berries

MALBEC | Mendoza, Argentina 8.9
Perfumed & easy drinking. Black plum fruit & vanilla

CÔTES DU RHÔNE | France 10.4
Warm & juicy ripe red fruit with herbal notes

PINOT NOIR | Languedoc, France 11.8
Young with pure fruit, silky tannins, black cherry finish

CHÂTEAU LESTRILLE CAPMARTIN | France 15.2
Medium bodied, fruit aromas & oaky notes

ROSÉ 175ml

LES BOULES | Côte D'Or, France 7.9
Pale salmon pink with fruity aromas & vibrant red fruit

OLIVIER COSTE Organic | Languedoc, France 10.8
Light, refreshing, red berried fruit & citrus

SEMI-SWEET 70ml

CÔTEAUX DU LAYON | Loire, France 6.5
Exotic fruits, dried apricot & mineral overtones

VOUVRAY Organic | Loire, France 5.2
Medium dry, with citrus, peach & fresh apple notes



CHAMPAGNE & SPARKLING

PROSECCO Extra Dry DOC 42
Canal Grando, Veneto

CREMANT D'ALSACE 58
"Cuvée Julien Brut" Dopff au Moulin

BERNARD REMY BRUT CHAMPAGNE 78
Carte Blanche

LAURENT-PERRIER CHAMPAGNE 98
Brut | La Cuvée - NV

LAURENT-PERRIER ROSÉ CHAMPAGNE 125
Brut | Cuvée Rosé - NV

SWEET DESSERT WINE

LATE HARVEST SAUVIGNON BLANC 37.5cl 34
Viña Echeverria, Curico Valley

SAUTERNES 37.5cl 50
Castelnau de Suduiraut

LEGEND RIVESALTES 75cl 298
Gérard Bertrand, Languedoc 1974

PORT

BARROS LATE BOTTLED VINTAGE 64
Douro Valley, Portugal

BARROS COLHEITA PORT 1996 98
Douro Valley, Portugal

GIN

Gordons Zero 0%	7
Gordons Original	8
Beefeater	8
Tanqueray	10
Bombay Sapphire	10
Hendricks	12
Monkey 47	14

VODKA

Smirnoff	8
Stolichnaya	10
Grey Goose	12

RUM

Havana White 3 year	8
Havana Especial	8
Havana 7 Year	10
Kraken Black Spiced	10

WHISKY & BOURBON

Jameson	8
Bulleit Bourbon	11
Bulleit Rye	12
Glenmorangie 10 Year Highland Single Malt	12
Laphroaig 10 Year Islay Single Malt	14
Hatozaki Japanese Pure Malt	16
Macallan 12 Year Old Double Cask	18

BRANDY & DIGESTIFS

Courvoisier VS	11
Calvados Boulard VSOP	11
Janneau Armagnac VS	12
Remy Martin VSOP	14
Poire William	14
Tres Vieux Marc de Bourgogne	14

LIQUEURS & OTHER

Baileys	8
Disaronno Amaretto	8
Campari	8
Cointreau	8
Grand Marnier	8
Limoncello	8
Wolfschmidt Kummel	8

ABSINTHE 25ml

La Fée Absinthe 68% abv	16
<i>Served from the Absinthe Fountain</i>	
<i>Traditional or Bohemian method</i>	

*All spirits served as 50ml
25ml available on request*

APÉRITIF

Ricard	8
Kir Traditional	9
Kir Pétillant	9
Kir Royale	14
Kir Pêche	14
French 75	15

SPRITZ

Aperol	11
Campari	11
Limoncello	12
St. Germain Elderflower	12

CLASSIC COCKTAILS

Negroni	11
Margarita	11
Disaronno Amaretto Sour	12
Beefeater Gin Sour	12
Bulleit Bourbon Whisky Sour	13
Old Fashioned Bulleit Bourbon	13
Espresso Martini	13
Hendricks Gin Martini	14
Grey Goose Vodka Martini	14

SIGNATURE COCKTAILS

Boulevardier	12
<i>Bulleit Bourbon, Martini Rosso, Campari</i>	
Cherry Martini	12
<i>Vodka, Amarena cherry, Lime & Pineapple Juice</i>	
Paris Spring Punch	12
<i>Vodka, Lemon & Crème de Cassis</i>	

MOCKTAILS

0.5% abv or less

Moscato Spritz	10
<i>Moscato White Wine with Lemonade</i>	
<i>Fresh Mint & Lime</i>	
Cherry Spritz	10
<i>Cienna Red Wine with Amarena Cherry, Orange</i>	
<i>Topped with Soda</i>	
Elderflower Gin Spritz	10
<i>Gordons Zero Gin, Elderflower & Soda</i>	
Non-Alcoholic Aperol Spritz, Crodino	9
<i>Bittersweet Italian drink, topped with Soda</i>	
Virgin Mojito	9
<i>Refreshing Mint-lime Cooler</i>	

BEER

Meteor Lager 2/3 pint 4.5% abv	5.5
<i>Add Picon Bitters</i>	+2
Orbit Beers 33cl Brewed less than a mile away	
Nico Köln-style Lager Vg & Gf 4.8% abv	6.9
IVO Pale Ale Vg 4.2% abv	6.9
Seasonal Beer	<i>Please ask</i>
Guinness 538ml 4.1% abv	6.9

CIDER

Sassy Small Batch 33cl	6.5
Rekordelig Wild Berries 50cl	6.5

SOFT DRINKS

Fentimans 275ml	4.5
<i>Ginger Beer, Elderflower, Victorian Lemonade</i>	
Appletiser 275ml	4.5
Bottles 200ml	3
<i>Coca Cola, Diet Coke, Coke Zero, Lemonade, Tonic Water, Slim-line Tonic Water, Soda Water, Tomato Juice, Ginger Ale, Orange Juice, Pineapple Juice</i>	

LOW & NO-ALCOHOL

Guinness Zero 538ml 0.05% abv	6.9
Meteor IPA Zero 330ml 0.0% abv	5.5
Brown Brothers Wines Victoria, Australia	
Red Cienna 175ml 0.5% abv	6.9
<i>Light & Bright, Sweet Summer Berries</i>	
White Moscato 175ml 0.5% abv	6.9
<i>Bright & Refreshing, Full Fruity Flavour</i>	

LIGHT BITES



Thick Cut Chips	5.5
Truffle & Parmesan Thick Cut Chips	7.5
Tempura Prawns (5) Mayonnaise	9.5
Merguez Lamb Sausage Bites	7
Iberico Ham Croquettes (4) Aioli	6
Cheese Croquettes (3) Aioli	6
Houmous & Olive Oil Bread	6
Gordal Green Olives	5
Smoked Almonds	5
Black Truffle Crisps	4

SMALL PLATES

DUCK RILLETTES Gherkins, Bread	8
PORK FARMHOUSE PATÉ Gherkins, Bread	8
GOAT CHEESE Salad, Walnuts, Beetroot	10
SMOKED SALMON Dill & Cucumber Crème Fraîche Warm Blini, Capers, Shallot & Lemon Dressing	12
KING PRAWNS VOL-AU-VENT Puff Pastry, Chestnut Mushroom & Garlic Cream Sauce	12

TO SHARE

All served with bread & butter

CHARCUTERIE BOARD Cured Meats, Gherkins	12/23
FRENCH CHEESEBOARD Quince, Biscuits	12/23
MIXED CHARCUTERIE & CHEESEBOARD	24
VEGAN GREEN SELECTION Houmous, Olives, Ratatouille, Avocado, Salad, Balsamic Dip	17

DESSERTS

OUR SIGNATURE CRÈME BRULÉE	8
CHOCOLATE FONDANT Salted Caramel Ice Cream	9
FRENCH APPLE TART Vanilla Ice Cream	9
ICE CREAM PROFITEROLE Hot Dark Chocolate	8
FRESHLY BAKED MADELEINES <i>Served with Lemon Curd</i>	x3 for 7 x6 for 12
ICE CREAM with Gavottes <i>Salted Caramel & Vanilla</i>	7

Please inform our team of any allergies when ordering.

*12.5% service charge will be added to your bill.
This is shared between all staff.*