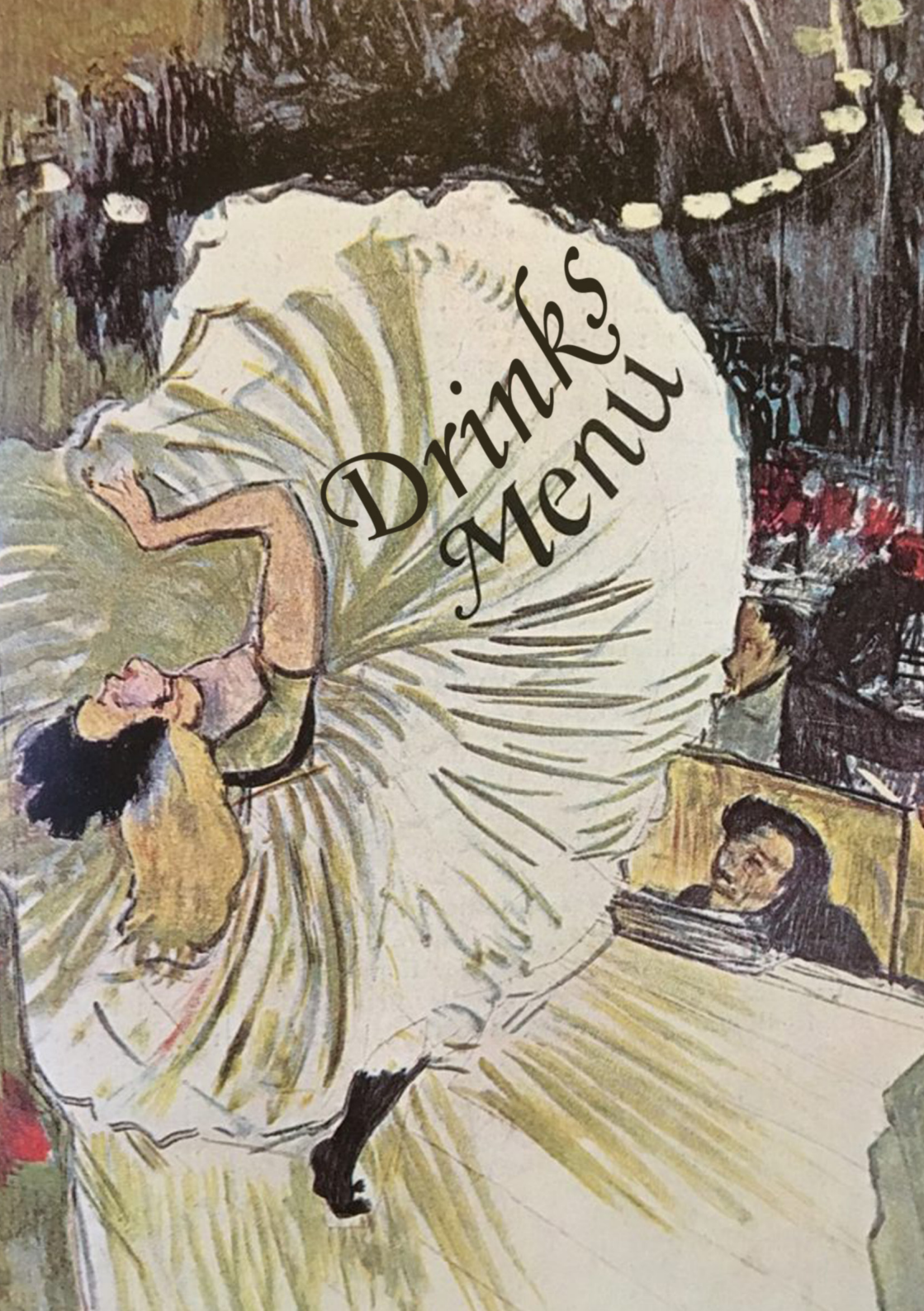

Drinks
Menu

Apéritif

The French Quarter 75 16
Gin, Lemon, Sugar, Champagne

Kir Peche 15
Peach Liqueur & Champagne

Rouge Royale / Kir Royale 15
Crème de Cassis, Champagne

Kir Traditional 9
Crème de Cassis, White Wine

Kir Petillant 9
Crème de Cassis, Prosecco

Ricard 8
French Pastis, Water (2/3 pint)

Picon Bière 7.50
Meteor Lager, with Orange Bitters (2/3 pint)

Spritz

Aperol 11

Campari 11

Limoncello 12

Hugo / St. Germain Elderflower 12

Martinis

Velvet Jazz Espresso Martini 14
Espresso, Kahlua, Vodka

Belle Epoque Gin Martini 16
Tanqueray or Hendricks

Grey Goose in Paris Martini 16

Amarena Cherry Martini 13
Vodka, Pineapple Juice, Cherry Syrup

Cocktails

Monmarte Margarita 12
Silver Tequila, Lime Juice, Cointreau, Salt rimmed glass

Spicy Margarita 13
Silver Tequila, Lime Juice, Chilli, Cointreau, Tajin Spice rimmed glass

Bourbon Street Old Fashioned 14
Bulleit Bourbon, Brown Sugar, Bitters, Soda

Louie's Amaretto Sour 13
Disaronno, Lemon Juice, Egg White, Bitters

Bourbon n' Blues Sour 14
Bulleit Bourbon, Lemon Juice, Egg White, Bitters

Josephine's Gin Sour 13
Beefeater Gin, Lemon Juice, Egg White, Bitters

Blue Note Negroni 12
Beefeater Gin, Sweet Vermouth, Campari

Burlesque Boulvardier 14
Bulleit Bourbon, Sweet Vermouth, Campari

Henri's French Negroni 15
Cognac, Sweet Vermouth, Campari

Midnight Mojito 14
Havana White, Fresh Lime, Mint, Brown Sugar, Soda

Planter's Punch 13
Havana Especial Rum, Grenadine, Lime

Cosmopolitan Coltrane 13
Vodka, Cointreau, Lime, Cranberry

Paris Spring Punch 12
Vodka, Lemon Juice, Simple Syrup, Crème de Cassis

White Wine

	175ml	Bottle
Les Boules - Vin de France - France *Easy drinking southern French blend with floral and citrus notes*	8	34
Sauvignon Blanc - Domaine de Gayssou, Comté Tolosan, France *Fresh and zesty with citrus and tropical fruits, rounded with herbaceous notes*	9	38
Pinot Grigio - il Casone, Venezie, Italy *Easy drinking and fresh with delicate aromas of apricot, mango and linden flowers*	9	38
Muscadet - Sèvre et Maine, Chéreau Carré, France *Refreshing, crisp and bright with white fruit and citrus characters*	9.90	42
Vermentino – Timo, San Marzano, Italy *Exotic, white floral and citrus aromas with notes of thyme and rosemary*	9.90	42
Viognier / Sauvignon Blanc – Micro Cosme, France *A 50/50 vibrant and fresh blend with notes of lemon, grapefruit, elderberry and mango*	10.90	46
Picpoul de Pinet – Ormarine, Les Clavelines, France *Refreshing with floral nuances, stone fruits and zesty citrus notes with long finish*	11.90	49
Chardonnay - Raymond Vineyards, California USA *Creamy, fresh and floral with bright citrus notes and a touch of honeysuckle*	15.90	64
Gavi del Comune di Gavi – San Silvestro, Fossili, Italy *Crisp with mineral, zesty citrus and floral notes with a hint of spice*		54
Sancerre – Domaine de la Rossignole, France *Aromatic with complex aromas of ripe apricot and pineapple with floral and bergamot notes*		68
Chablis – Thomas Labille, France *Crisp and dry with lively citrus fruits and mineral overtones with a bright and fresh finish*		70
Montagny 1er Cru – Olivier Leflaive, France *Notes of acacia honey with mineral character and a full and rounded palate*		89
Levin Chardonnay White – Zero 0% - Villa Noria, France *Non-alcoholic Chardonnay with aromas of white peach, exotic pineapple and citrus*	6.90	28

(125ml / 250ml & vintages available upon request)

Red Wine

	175ml	Bottle
Les Boules – Vin de France, France *A blend of southern French grapes, balanced with soft and juicy forest fruit notes*	8	34
Malbec – El Camino, Mendoza, Argentina *Aromas of plum jam through to a fresh juicy palate and a rich smoky finish*	9	38
Tempranillo – Mesta, Uclés, Spain *Vibrant and juicy with aromas of red berries, rosemary and a touch of liquorice*	9	38
Côtes du Rhône – André Brunel, Est-Ouest, France *Black plum flavours with herbaceous notes and rounded tannins & elegant finish*	10.40	44
Shiraz – Lake Breeze, Bull Ant, Langhorne Creek, Australia *Aromas of plum and chocolate. Rich and full-bodied with vibrant black fruits*	11.90	49
Pinot Noir – Villa Noria, Les Colombiers, Pays d'Oc, France *A young wine with a great purity of fruit with blackcurrant and blackberry aromas*	11.90	49
Château Lestrille – Capmartin Bordeaux Supérieur, France *Merlot and Cabernet Sauvignon blend with plum notes and subtle oak nuances*	15.90	64
Cahors – Clos Troteligotte, K-or, France *100% Malbec. A dense wine with black berried fruit, kirsch and floral notes. Smooth & Spicy.*		52
Fleurie – Olivier Ravier, France *Floral aromas with a core of deep red fruits. Rich and silky texture*		58
Montagne Saint-Émilion – Château du Haut Plateau, France *Ample notes of plum and wild berries with a lovely balance and rounded palate*		66
Primitivo di Manduria Riserva – Anniversario 62, San Marzano, Italy *Deep & complex with flavours of prunes, black cherry jam, spice and tobacco*		78
Châteauneuf-du-Pape – Les Vallons de la Solitude, France *Rich and smooth with layers of black berried fruit, brambly notes and gentle spice*		88
Pomerol – Château de Valois, France *Aromas of black berries, exotic spice & smoky oak and cedar*		105
Margaux – Château Cantenac Brown 3ème Cru Classé, France *Opulent & Rich with a generous core of blackberry, blackcurrant, cherry and red fruits*		130
Levin Pinot Noir Red – Zero 0% - Villa Noria, France *Non-alcoholic Pinot Noir with aromas of red berries, spice and vanilla*	6.90	28

Rosé & Orange Wine

	175ml	Bottle
Les Boules Rosé – Vin de France, France *Grenache grape variety with fruity aromas of grenadine and red fruits*	8	34
Primitivo Rosé – Tramari, Salento, San Marzano, Italy *Intense aromas of wild cherries and raspberries. Elegant & slightly off-dry*	9.90	42
Orange Wine - Villa Noria, Amfòra, Coteaux de Bessilles, France *Aromatic & floral with notes of rose. Fresh and fruity quince and apple*	11.90	49
Côtes de Provence – Château de l'Aumérade, Cuvée Marie Christine Rosé, France *Refreshing character of ripe strawberries combined with stone fruits*		50
Levin Syrah Rosé – Zero 0% - Villa Noria, France *Non-alcoholic Syrah with notes of red berries fruit and strawberry, grapefruit and mango*	6.90	28

Champagne & Sparkling Wine

	125ml	Bottle
Prosecco – Extra Dry - Canal Grando, Veneto NV, Italy *Crisp & refreshing with an aromatic bouquet of vibrant citrus & subtle floral characters*	7.50	42
Crémant d'Alsace – Cuvée Julien Brut, Dopff au Moulin NV, France *Dry and elegant crémant with fine bubbles, hints of quince and white flowers*		58
Champagne Brut - Bernard Remy, Carte Blanche NV, France *Lively and intense with refreshing notes of lemon, lime and floral nuances*	13.90	79
Champagne Laurent-Perrier – La Cuvée Brut NV, France *Delicate and complex with layers of peach and stone fruits. Refreshing citrus finish*		98
Champagne Laurent-Perrier - Cuvée Rosé NV, France *100% Pinot Noir with a deep salmon pink colour with flavours of fresh and wild berries*		125
Noughty Sparkling Chardonnay – Zero 0% - Thompson & Scott, Spain *Non-alcoholic with aromas of crisp ripe apple and pear. Well balanced sweetness and acidity*		35

Semi-Sweet & Dessert Wine

	70ml	Bottle
Coteaux du Layon – Domaine des Forges, France (500ml)	6.40	44
Foie Gras Suggested Wine - Semi-Sweet		
Semi-sweet wine with aromatic notes of exotic fruits and dried apricot		
Late Harvest Sauvignon Blanc – Viña Echeverría, Chile (375ml)	6.90	36
Golden wine with nose of mature peaches, apricots and honey. Rich, intense & full bodied.		
Sauternes – Château Suduiraut, France (375ml)	10.90	55
Fresh & silky with notes of melon, acacia honey, candied citrus and a hint of minerality		
Rivesaltes – Grand Réserve 1999, Dom Brial, France (750ml)	11.90	119
Luscious & rich with honeyed & nutty notes, layered with maple syrup and walnut		

Port

	70ml	Bottle
Barros Late Bottled Vintage	6.40	68
Douro Valley, Portugal		
Barros Colheita Port 1996	9.40	98
Douro Valley, Portugal		

Beer

Meteor Lager *2/3 pint | 4.5% abv* 5.50

Add Picon Bitters +2

Orbit Beers *33cl | Brewed less than a mile away*

- **Nico Köln-style Lager** *Vg & Gf | 4.8% abv* 6.90
- **IVO Pale Ale** *Vg | 4.2% abv* 6.90
- **Seasonal Beer** *Please ask*

Guinness *538ml | 4.1% abv | Nitro-Surge* 6.90

Cider

Wignac French Apple Cidre *33cl | 4.5% abv* 6.50

Rekordelig Wild Berries *50cl | 3.4% abv* 6.50

Spirits

(All served as 50ml, 25ml available upon request)

Gin

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

Rum

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

Vodka

Smirnoff	8
Grey Goose	12

Whisky & Bourbon

Jameson	8
Bulleit Bourbon	11
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	16
Tres Vieux Marc *de Bourgogne*	16

Liqueurs & Others

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

Absinthe

25ml

La Fée Absinthe 68% abv	16

Served from the Absinthe Fountain. Traditional or Bohemian method

Mocktails

(0.5% abv or less)

Virgin Mojito 10
Refreshing Mint-lime Cooler

Elderflower Gin Spritz 11
Zero Gin, Elderflower & Soda

Pavari Spritz 11
Bittersweet Italian drink with White Wine & Soda

No-Groni 11
Zero Gin, Pavari, Sweet Vermouth

Soft Drinks

Fentimans 275ml 4.50
Ginger Beer, Elderflower, Victorian Lemonade

Appletiser 275ml 4.50

Bottles 200ml 3
Coca Cola, Diet Coke, Coke Zero, Lemonade, Tonic Water, Slim-line Tonic Water, Soda Water, Tomato Juice, Ginger Ale, Orange Juice, Pineapple Juice

Low & No-alcohol

Guinness Zero *538ml | 0.05% abv* 6.9

Meteor IPA Zero *330ml | 0.0% abv* 5.5

	175ml	Bottle
Levin Chardonnay White Wine *0.0% abv*	6.90	28
Levin Syrah Rosé Wine *0.0% abv*	6.90	28
Levin Pinot Noir Red Wine *0.0% abv*	6.90	28
Noughty Sparkling Chardonnay *750ml	0.0% abv*		35

(See wine section for alcohol-free wine tasting notes)

Bar Food

Light Bites

Merguez Lamb Sausage Bites	9
Triple Cooked Chunky Chips	6
Truffle & Parmesan Thick Cut Chips	8
Iberico Ham Croquettes (x4) *Aïoli*	6
Cheese Croquettes (x3) *Aïoli*	6
Tempura Prawns (x5) *Mayonnaise*	9
Gordal Olives	5
Smoked Almonds	5
Houmous & Olive Oil	7
Black Truffle Crisps	4
Baguette & French Butter	4
Gluten Free Bread Roll	2

Small Plates

Duck Rillettes 10
Gherkins & Bread

Farmhouse Pork Paté 10
Gherkins & Bread

Severn & Wye Smoked Salmon 14
Shallot, Caper & Lemon Dressing, Chive & Cucumber Crème Fraiche & Warm Blinis

French Goat Cheese 11
Grilled Goat Cheese with Crispy Mixed Leaf Salad & Walnuts

King Prawns 14
Cooked in a Chestnut Mushroom Cream Sauce. Served in Puff Pastry Vol-Au-Vent.

To Share

(All served with bread)

French Cheeseboard — **13/25**
With Celery & Quince

Charcuterie & Cured Meats — **13/25**
With Gherkins

Mixed Charcuterie & Cheeseboard — **25**
With Celery, Quince & Gherkins

Vegan Green Selection — **18**
Avocado, Ratatouille, Olives, Houmous & Balsamic Dip

Desserts

Our Signature Crème Brulée — **8**

Chocolate Fondant — **9**
Salted Caramel Ice Cream

French Apple Tart — **9**
Vanilla Ice Cream

Ice Cream Profiterole — **8**
Hot Dark Chocolate Sauce

Freshly Baked Madeleines — x3 for **6** / x6 for **10**
Served with Homemade Lemon Curd

Ice Cream — **7**
Salted Caramel & Vanilla, Served with Gavottes

Please inform our team of any allergies or food intolerances when ordering.
12.5% service charge will be added to your bill. This is shared between all staff.

"Of course one should not drink much, but often."

- Henri de Toulouse-Lautrec