

Food

Please note:
the dishes below are a selection of cold light bites to complement the wines.
Our license does not allow us to serve alcoholic drinks without food.
[FLEURIE] = suggested wine pairing

Bread (V) slices of French Baguette	£0.95
Bread & hand churned Butter (V)	£1.45
Bread & Olive oil & Balsamic (V)	£1.45
Salade Verte (V) mixed salad with vinaigrette dressing	£1.20
Cocktail of Olives from France (V)	£1.90
Tapenade & Croûtons olive, caper and anchovy paste - croûtons	£2.50
Luxury Nuts assortment (V) almond, cashew, brazil, hazelnut	£1.90

Assiette Niçoise [CORSE CALVI] Niçoise plate (tomato, tuna, egg, black olives, haricot vert, mixed salad garnish)	£3.50
Piperade & Croûtons (V) [MADIRAN] combination of red and green peppers cooked with onion and slightly spiced, served cold with croûtons	£3.50

Fromage au choix (V) your choice of unpasteurised farmhouse cheese (s) from France, 40g slice	
Brie de Meaux [PINOT NOIR]	£1.50
Bleu des Causses [FLEURIE]	£1.50
Munster [GEWURZTRAMINER]	£1.50
Comté Vieux [GRAVES BLANC]	£1.50
Soumaintrain [CHINON]	£1.50
Selection de Fromages (V) plate of 3 unpasteurised farmhouse cheeses from France, selection of the day	£4.50
Chèvre & Tapenade [TOURAIN SAUVIGNON] goat's cheese with tapenade (olive, caper and anchovy paste)	£3.00

Charcuterie au choix your choice of cured meats, patés and terrines from France	
Rosette de Lyon (salami) [FLEURIE]	£1.50
Coarse Peppered Paté [COTES DU RHONE]	£1.50
Smooth Paté [GAILLAC BLANC]	£1.50
Rillettes tasty potted meat [CHINON]	£1.50
Bayonne Ham cured ham [MADIRAN]	£1.50
Selection de Charcuterie [COTES DU RHONE] plate of salami, Bayonne ham, rillettes, paté, gherkins, Niçoises olives	£4.50

Charcuterie & Fromage [PROVENCE ROSÉ] plate of salami, paté, 2 unpasteurised cheeses from France, gherkins, olives	£4.75
Rillettes de Saumon [GRAVES BLANC] Salmon terrine with tomato, lemon wedge, Niçoises olives	£3.75
Cocktail de Gambas [VIOGNIER] king prawns (shell off) with olive oil, basil and shallot dressing, lemon wedge	£4.50
Saumon Fumé d'Ecosse [GEWURZTRAMINER] scottish smoked salmon with caper and dill sauce, lemon wedge	£4.95



Bar à Vins

Orders taken

17:30 - 19:30

Tue - Sat

Doors close at 20:00

(in groundfloor Shop/Café)

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White

LANGUEDOC 17.5CL GLASS £3.80
CHARDONNAY - DOMAINE LA BOUSSOLE
harvested at night along the Mediterranean sea, then matured on fine lees for 8 months, this Chardonnay displays notes of quince, honey and citrus fruits

GAILLAC 17.5CL GLASS £4.00
CLEMENT TERMES
fascinating blend of Mauzac, Len de L'oeil, Muscadelle and Sauvignon. vibrant apple blossom fruit, lively and dry.

TOURAINÉ 17.5CL GLASS £4.20
SAUVIGNON - DOMAINE GUY ALLION
first class Loire Sauvignon, picked at maximum ripeness to fill your palate with gooseberry fool infused with elderflower cordial.

LANGUEDOC 17.5CL GLASS £4.50
VIOGNIER - DOMAINE LA BOUSSOLE
100% noble Viognier: extraordinarily rich , deep gold wine, with aromas redolent of lychee and sun ripened peach.

BORDEAUX 17.5CL GLASS £5.00
GRAVES - CHATEAU MOUTIN
Sauvignon Blanc from 50 year old vines. straw coloured with a fresh nose of citrus and toast. very lively fruit on the palate, with subtle oaky touch. a must try!

ALSACE 17.5CL GLASS £5.55
GEWURZTRAMINER - ALBERT MANN
this organic wine shows all Gewurztraminer's exceptional aromatic qualities: lychee, rose water, spices and exotic fruits. dry and mellow at the same time

Sparkling

CHAMPAGNE 12.5CL GLASS £5.90
CHARLES VERCY
all three Champagne grapes represented here (Pinot Noir, Pinot Meunier, Chardonnay)

BOURGOGNE 12.5CL GLASS £4.00
CREMANT DE BOURGOGNE
the only sparkling Chardonnay from Burgundy made in Chablis

KIR ROYAL 12.5CL GLASS £4.50
Crémant de Bourgogne with Crème de Cassis (Blackcurrant liqueur)

Spirits & Mixer

GIN, VODKA, PASTIS, WHISKY... £3.90
MARTINI, CAMPARI... £3.90

Soft Drinks

COLD DRINKS : PLEASE ASK
HOT DRINKS : NO HOT DRINKS SERVED

Red

MADIRAN 17.5CL GLASS £3.80
DOMAINE BERTHOUMIEU
made from Tannat grape in Gascony. It is dark, inky, with aromas of dark cherry, fig and pepper, and concentrated flavours of "terroir"

LANGUEDOC 17.5CL GLASS £4.30
PINOT NOIR - DOMAINE LA BOUSSOLE
made in the Ardèche valley, this medium bodied Pinot Noir displays ripe strawberry flavours with secondary aromas of menthol

COTES DU RHONE 17.5CL GLASS £4.75
DOMAINE MOUSSET - CUVÉE MATHILDE
highly rated wine with soft tannins, loads of juicy dark fruits & great finish. Standard Cotes du Rhone?... Try it and find out!

CORSE - CALVI 17.5CL GLASS £5.45
DOMAINE CULOMBU
powerful and full of spicy fruit Corsican red! Niellucciu grape, this will delight lovers of Chianti Riserva

CHINON 17.5CL GLASS £5.45
DOMAINE ALAIN LORIEUX
classic taffeta-textured Cabernet Franc, a graceful wine perfumed with wild flowers, silky smoky fruit, with strawberry and cerise. smooth pleasure!

FLEURIE 17.5CL GLASS £5.95
CHATEAU DE RAOUSSET
this "cru beaujolais" Gamay is perfect for lovers of velvet bodied reds with abundant fruit and good length. all the finesse of Fleurie is in this wine.

Rosé

PROVENCE 17.5CL GLASS £4.50
DOMAINE TAMARY
award winning rosé from this biodynamic domaine. very floral, very fruity, offering immense generosity thanks to a round and viscous texture

Bottled Beers

HOMMEL 25CL 7.5% ABV £3.10
Belgian wonder! high fermentation, impressive balance between strong malty flavour and refreshing bitterness!

PIETRA 33CL 6% ABV £3.25
Strong organic Corsican beer, amber in colour, brewed with selected malts and flavoured with chestnut flour

COLOMBA 33CL 5% ABV £3.25
organic Corsican wheat beer with distinct lemony taste, unpasteurised, unfiltered and naturally cloudy due to the yeast sediment at the bottom of the bottle

BUDVAR 50CL 5% ABV £3.75
lager brewed in the Czech Republic. The original Budweiser!

NB: FULL BOTTLE WINE PRICES AVAILABLE ON REQUEST