



Le Garrick

- DEPUIS 1986 -



Join our newsletter to receive info on our monthly regional food and wine tasting
legarrick.co.uk

Did you know we are celebrating over 35 years – a Covent Garden institution!
Renowned for our excellent, regional French food, friendly service and warm atmosphere, we plan to be here for many more years to come!
'Making a family out of strangers'

SNACKS

Olives	£3.50
Mixed Nuts	£4.00
Bread & Butter	£4.00

APERITIFS

Kir	£8.90
Kir Royal	£12.50
Champagne	£12.00
Prosecco	£9.00
Crémant	£10.00

LES ENTREES

La Soupe à l'oignon	£8.00
Moules Marinières	£9.00
Noix de St Jacques (Scallops)	£10.75
Escargots de Bourgogne (half dozen)	£10.75
Foie gras	£12.00
excellent with a glass of Monbazillac £8.00 extra	

Pâté de campagne maison	£8.00
Salade de chèvre chaud	£9.00
Cassiolette de calamars à la plancha au piment d'espelette	£10.75
Assiette de charcuterie	£15.00
Fondue de Fromage des Clarines	£16.00

LES PLATS

Boeuf Bourguignon	£24.00
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons	
Moules frites	£17.00
Large bowl of mussels "marinières" cooked in white wine, parsley and cream served with french fries	
Confit de canard et pomme purée	£26.00
Classic honey glazed duck "confit" with mash potato	
Authentique cassoulet de Toulouse	£25.00
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans	
Plat du Jour	Changes daily
Dish of the day. Please ask the staff or look on daily specials	
Vegan dish of the day	Changes daily
Please ask the staff or look on daily specials	

"Le Garrick" burger	£17.00
(£1.50 for chesse topping: Blue or Emmental)	
Homemade spiced beef & lamb "steak haché" in a bun with cucumber, tomatoes & served with fries	
Poulet à la crème	£19.50
Grilled chicken breast with a creamy mushroom and rosemary sauce, served with sauteed potatoes	
Filet de saumon et sa ratatouille	£19.50
Salmon fillet served with ratatouille and basil dressing	
Risotto de saison	£18.00
Seasonal vegetarian risotto	
Salade de chèvre chaud	£17.00
Goats cheese salad	
Poisson du Jour	Market price
Fish of the day. Please ask the staff or look on daily specials	

LES STEAKS

Served with a choice of Béarnaise or Peppercorn sauce and French fries.

Specials from the Grill
Ask staff for details of daily changing special cuts on the grill

Faux filet Rib Eye £29.50
225g chargrilled rare breed rib eye steak

Onglet £17.00
Also known as "butcher's choice"
155g

LEGUMES

Epinards (spinach)	£5.00	Frites	£5.00
Salade tomates & échalottes	£5.00	Salade verte	£4.50
Petit pois Grand-Mère	£5.50	Pommes de terre nouvelles	£5.00
Seasonal greens	£5.50	Purée de pommes de terre	£5.00

A discretion of 12.5% service charge will be added to your bill.
For information regarding allergies please ask a member of staff.
Some dishes may contain nuts.

LE MENU

Pre & Post Theatre
2 courses £19.75 or 3 courses £25.50
from noon until 6.30pm and after 10pm

Starter

Soupe du jour or Paté de campagne

Main Course

Onglet steak frites, Toulouse Sausage & Mash,
Moules frites or Salade de chèvre chaud

Dessert

Tarte au citron or Pot au chocolat
Add peppercorn or béarnaise sauce to your steak for £0.95

CHAMPAGNE & CREMANT

	Gl 125 ml	Btl
Lunetta Prosecco Spumante	£9.00	£40.00
Méthode traditionnelle AOC 'Cuvée Signée' Cremant	£10.00	£55.00
Champagne CH. De L'auche	£12.00	£65.00
Champagne Gremillet Rosé de d'Assemblage Brut		£80.00
Champagne Gremillet Blanc de Blancs		£95.00
Dom Pérignon Vintage		£250.00
Krug Grande Cuvée brut		£300.00

LES CLASSIQUES

Gin & Vodka tonics	25ml - 50 ml	Cocktails	
Absolut Blue	£10.00	Margarita	£13.00
Grey Goose	£11.00	Negroni	£13.00
Gordon's	£9.50	Aperol Spritz	£12.00
Bombay Sapphire	£11.00	Martini (gin or vodka)	£14.00
Hendrick's	£12.00	Espresso Martini	£13.00
Tanqueray Sevilla	£11.00	Mountgay Rum (50ml)	£11.00
Ricard (25ml)	£6.00	Bruichladdich (50ml)	£12.00

UNS BLANCS & ROSES

UNS ROUGES

Fresh and Fruity

	Gl 125ml	Gl 175ml	C 500ml	Btl
Cuvée Jean-Paul, Pays des Côtes de Gascogne	£6.00	£8.50	£21.00	£27.00
Pasquiers Sauvignon Vermentino, Pays d'Oc	£6.30	£8.80	£23.50	£32.00
Domaine Vedilhan Viognier, Pays d'Oc	£6.50	£8.80	£25.00	£35.00
Esprit de Tursan Blanc	£6.60	£8.80	£25.00	£36.00
Picpoul de Pinet, Côteaux du Languedoc	£6.60	£8.80	£25.00	£36.00
Les Volets Chardonnay				
Pays de la Haute Vallée de l'Aude	£6.50	£8.80	£25.00	£35.00

Textured and Elegant

Château L'Ermit d'Auzan, Costières de Nîmes	£6.70	£9.20	£27.00	£37.00
Clos de L'Église, Mâcon-Charnay, Burgundy	£10.00	£12.90	£35.00	£50.00
Côte du Rhone Blanc AOC, Domaine Gigondan				£47.00
Pouilly Fumé, Domaine Bouchié-Chantillier	£11.00	£15.00	£38.00	£58.00
Vallet Frères, Meursault, Burgundy				£100.00
Châteauneuf-du-Pape, Domaine André Mathieu				£85.00

Rosé

Pasquiers Grenache Gris Cinsault Rosé	£6.50	£8.70	£23.50	£33.00
Domaine de la Vieille Tour Rosé				
Côtes de Provence	£7.50	£9.60	£26.60	£40.00

Bin ends regularly available. Ask your waiter for details.

Light and juicy

	Gl 125ml	Gl 175ml	C 500ml	Btl
Cuvée Jean-Paul Pays de Vauchuse	£6.00	£8.50	£21.00	£27.00
Roncier, Pinot Noir Gamay, Burgundy	£6.30	£8.80	£23.50	£32.00
La Chapelle de Marin, P. Armand, Côtes du Rhône	£6.50	£8.70	£24.20	£34.00
Gamay Val de Loire, Domaine de la Grange	£6.60	£9.00	£26.00	£39.00
Fleurie la Madone, la Reine de l'arenite, AOP	£9.90	£12.80	£34.50	£47.00
Bourgogne Côtes d'Or Pinot Noir				£58.00

Rich and Spicy

Les Oliviers Merlot Mourvèdre, Pays d'Oc	£6.50	£8.70	£23.50	£33.00
Syrah 'Domaine Gigondan', Rhône	£6.60	£9.00	£26.00	£39.00
Les Volets Malbec, Pays de l'Haute Vallée de l'Aude	£6.50	£8.80	£25.00	£35.00
Château L'Ermit d'Auzan, Costières de Nîmes	£6.60	£9.00	£25.20	£37.00
Château La Croix du Grand Jard, Bordeaux	£7.30	£9.60	£27.00	£42.00
Clos du Colombier, Cahors Malbec AOC	£8.60	£10.40	£28.00	£43.00
Castillon Côte de Bordeaux				£53.00
Saint Chinian AOP Domaine La Bosque				£57.00

Fine and rare - Bottle only

Chateau du Retout, Cru Bourgeois Haut-Medoc				£69.00
St Emilion Grand Cru AOC				£75.00
Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône				£70.00
Vallet Frères Gevrey Chambertin, Burgundy				£82.00
Château Tayac, Margaux, Bordeaux				£95.00
Château Lalande, St Julien, Bordeaux				£80.00
Clos 56, Pomerol 'Domaine Bouyer', Bordeaux				£110.00

All wines are subject to availability from local wine producer... Have a chat with your server about vintages...

BIERES & CIDRE

Kronenbourg 1664 5%	27.5cl Btl - £5.00
Stella Artois 4.8%	33cl Btl - £5.50
Cidre Breton 5%	33cl Btl - £5.50
Leffe Biere 6.6%	33cl Btl - £6.20

MIXERS & JUICES

Cordials - Grenadine, Menthe, Lime	£3.00
Coca cola & Diet Coke	20cl Btl - £3.00
Lemonade	20cl Btl - £3.00
Tonic water	20cl Btl £3.50
Slimline Tonic water	20cl Btl £3.00
Still & Sparkling Mineral water	Gl £2.50 Btl £4.50
Tomato juice	20cl Btl - £3.50
Orange juice	20cl Btl - £3.50
Cranberry juice	20cl Btl - £3.50
Cloudy Apple juice	20cl Btl - £3.50

Hire Le Garrick for your corporate functions or private event. Get in touch with us for more information



LES FROMAGES

£13

A selection of three French cheeses served with baguette

LES DESSERTS

£8.50

Crème brûlée

Tarte au citron

Petit pot au chocolat

Fondant au chocolat

Glaces 3 boules

Dessert du Jour

Café Gourmand £11.50 / with digestif £14

Mignardises including any coffee or tea

CAFE & THE

£3.00

Espresso sml £2.00

Double espresso

Americano

Macchiato

Cappuccino

Café au lait

English breakfast

Earl grey

Green tea

Peppermint

Fresh mint

Camomile

Liqueur Coffee £9.50

Espresso Martini £13.00





UINS MOELLEUX & PORTOS

	75ml gl	Btl
<i>Muscat de Frontignan, Château de Peyssonie</i>	£9.00	(375ml) £40.00
<i>Domaine de Grange Neuve Monbazillac</i>	£8.00	(500ml) £47.00
<i>Taylor's 10yr Tawny</i>	£9.00	
<i>Calem LBV 2011</i>	£9.00	

DIGESTIFS

	50ml
<i>Château de Laubade Signature Armagnac</i>	£9.00
<i>Château du Breuil Calvados VSOP</i>	£9.00
<i>Réserve du Château Breuil Calvados 8yr</i>	£11.00
<i>François Voyer VS</i>	£9.00
<i>François Voyer Cognac VSOP</i>	£11.00
<i>Clément Rhum VSOP</i>	£11.00
<i>Bruichladdich 'The Classic Laddie'</i>	£9.00

LIQUEURS

<i>Grand Marnier, Cointreau, Tia Maria, Disaronno Amaretto, Frangelico</i>	50ml £ 9.00
--	-------------





Le Garrick

- DEPUIS 1986 -



Join our newsletter to receive info on our monthly regional food and wine tasting
legarrick.co.uk

Did you know we are celebrating over 35 years – a Covent Garden institution!

Renowned for our excellent, regional French food, friendly service and warm atmosphere, we plan to be here for many more years to come!

'Making a family out of strangers'

SNACKS

Olives	£3.50
Mixed Nuts	£4.00
Bread & Butter	£4.00

APERITIFS

Kir	£8.20
Kir Royal	£11.50
Champagne	£11.00
Prosecco	£8.50
Crémant	£9.50

LES ENTREES

La Soupe à l'oignon	£8.00
Moules Marinières	£9.00
Noix de St Jacques (Scallops)	£10.75
Escargots de Bourgogne (half dozen)	£10.75
Foie gras	£12.00
excellent with a glass of Mombazillac £8.00 extra	

Pâté de campagne maison	£8.00
Salade de chèvre chaud	£9.00
Cassiolette de calamars à la plancha au piment d'espelette	£10.75
Assiette de charcuterie	£13.00
Fondue de Fromage des Clarines	£15.00

LES PLATS

Boeuf Bourguignon	£21.00
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons	
Moules frites	£16.50
Large bowl of mussels "marinières" cooked in white wine, parsley and cream served with french fries	
Confit de canard et pomme purée	£23.00
Classic honey glazed duck "confit" with mash potato	
Authentique cassoulet de Toulouse	£23.00
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans	
Plat du Jour	Changes daily
Dish of the day. Please ask the staff or look on daily specials	
Vegan dish of the day	Changes daily
Please ask the staff or look on daily specials	

"Le Garrick" burger	£17.00
(£1.50 for chesse topping: Blue or Emmental)	
Homemade spiced beef & lamb "steak haché" in a bun with cucumber, tomatoes & served with fries	
Coquelet au citron	£17.50
Whole free range baby chicken, roasted with lemon & tomato rosemary sauce, served with fries	
Filet de saumon et sa ratatouille	£18.50
Salmon fillet served with ratatouille and basil dressing	
Risotto de saison	£17.50
Seasonal vegetarian risotto	
Salade de chèvre chaud	£16.50
Goats cheese salad	
Poisson du Jour	Market price
Fish of the day. Please ask the staff or look on daily specials	

LES STEAKS

Served with a choice of Béarnaise or Peppercorn sauce and French fries.

Butchers Special
Ask staff for details of daily changing cuts on the grill

Faux filet Rib Eye £28.00
225g chargrilled rare breed rib eye steak

Onglet £16.50
Also known as "butcher's choice" 155g

LEGUMES

Epinards (spinach)	£5.00	Frites	£5.00
Salade tomates & échalottes	£5.00	Salade verte	£4.50
Petit pois Grand-Mère	£5.50	Pommes de terre nouvelles	£5.00
Seasonal greens	£5.50	Purée de pommes de terre	£5.00

LE MENU

Pre & Post Theatre
2 courses £17.75 or 3 courses £23.50
from noon until 6.30pm and after 10pm

Starter

Soupe du jour or Paté de campagne

Main Course

Onglet steak frites, Moules frites or Salade de chèvre chaud

Dessert

Tarte au citron or Pot au chocolat

A discretion of 12.5% service charge will be added to your bill. For information regarding allergies please ask a member of staff.

Some dishes may contain nuts.

Add peppercorn or béarnaise sauce to your steak for £0.95

CHAMPAGNE & CREMANT

	Gl 125 ml	Btl
Champagne CH. De L'auche	£11.00	£60.00
Champagne Gremillet Rosé de d'Assemblage Brut		£75.00
Champagne Gremillet Blanc de Blancs		£95.00
Dom Pérignon Vintage		£300.00
Krug Grande Cuvée brut		£350.00
Lunetta Prosecco Spumante	£8.50	£35.00
Méthode traditionnelle AOC 'Cuvée Signée' Cremant	£9.50	£50.00

LES CLASSIQUES

Gin & Vodka tonics	25ml - 50 ml	Cocktails	
Absolut Blue	£10.00	Margarita	£13.00
Grey Goose	£11.00	Negroni	£13.00
Gordon's	£9.50	Aperol Spritz	£12.00
Bombay Sapphire	£11.00	Martini (gin or vodka)	£13.00
Hendrick's	£12.00	Espresso Martini	£13.00
Tanqueray Sevilla	£11.00	Champagne Americano	£12.00
Ricard (25ml)	£6.00	Bloody Mary	£12.00

VINS BLANCS & ROSES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Fresh and Fruity				
Cuvée Jean-Paul, Pays des Côtes de Gascogne	£5.70	£7.90	£19.50	£25.00
Pasquiers Sauvignon Vermentino, Pays d'Oc	£5.90	£8.25	£22.50	£29.50
Selon Létang Viognier, Pays d'Oc	£6.00	£8.30	£23.30	£32.00
Esprit de Tursan Blanc	£6.20	£8.40	£23.50	£33.00
Picpoul de Pinet, Côteaux du Languedoc	£6.20	£8.40	£23.50	£33.00
Les Volets Chardonnay				
Pays de la Haute Vallée de l'Aude	£6.00	£8.30	£23.30	£32.00
Textured and Elegant				
Château L'Ermitage 'Tradition' Blanc, Costières de Nîmes	£6.30	£8.70	£24.00	£35.00
Clos de L'Église, Mâcon-Charnay, Burgundy	£9.50	£12.50	£34.00	£48.00
Côte du Rhone Blanc AOC, Domaine Gigondan				£47.00
Pouilly Fumé, Domaine Bouchié-Chantillier	£9.70	£12.60	£34.20	£49.50
Fine and Rare - Bottle only				
Châteauneuf-du-Pape, Domaine André Mathieu				£85.00
Vallet Frères, Meursault, Burgundy				£95.00
Vallet Frères, Chassagne - Montrachet Premier Cru 'Les Morgeots'				£160.00
Vallet Frères, Corton Charlemagne Grand Cru				£170.00
Rosé				
Pasquiers Grenache Gris Cinsault Rosé	£6.10	£8.30	£22.50	£31.00
Domaine de la Vieille Tour Rosé				
Côtes de Provence	£7.00	£9.25	£25.50	£38.00

VINS ROUGES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Light and juicy				
Cuvée Jean-Paul Pays de Vaucluse	£5.70	£7.90	£19.50	£25.00
Roncier, Pinot Noir Gamay, Burgundy	£5.90	£8.25	£22.50	£29.50
La Chapelle de Marin, P. Armand, Côtes du Rhône	£6.00	£8.30	£23.30	£32.00
Gamay Val de Loire, Domaine de la Grange	£6.25	£8.50	£24.50	£37.00
Domaine de la Porte du Paradis, Le Cru des Amoureux, St Amour, Beaujolais				£43.00
Bourgogne Côtes d'Or Pinot Noir				£51.00
Rich and Spicy				
Les Oliviers Merlot Mourvèdre, Pays d'Oc	£5.90	£8.25	£22.50	£29.50
Syrah 'Domaine Gigondan', Rhône	£6.25	£8.70	£24.50	£37.00
Les Volets Malbec, Pays de l'Haute Vallée de l'Aude	£6.10	£8.40	£23.40	£33.00
Château L'Ermitage 'Tradition' Rouge, Costières de Nîmes	£6.20	£8.70	£24.00	£35.00
Château La Croix du Grand Jard, Bordeaux	£6.90	£9.30	£25.50	£39.00
Clos du Colombier, Cahors Malbec AOC	£8.15	£9.75	£26.90	£41.00
Castillon Côte de Bordeaux				£49.00
Saint Chinian AOP Domaine La Bosque				£57.00
Fine and rare - Bottle only				
Chateau du Retout, Cru Bourgeois Haut-Medoc				£67.00
St Emilion Grand Cru AOC				£69.00
Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône				£70.00
Vallet Frères Gevrey Chambertin, Burgundy				£75.00
Château Tayac, Margaux, Bordeaux				£80.00
Château Lalande, St Julien, Bordeaux				£95.00
Clos 56, Pomerol 'Domaine Bouyer', Bordeaux				£110.00

All wines are subject to availability from local wine producer... Have a chat with your server about vintages...

BIERES & CIDRE

Kronenbourg 1664 5%	27.5cl Btl - £5.00
Stella Artois 4.8%	33cl Btl - £5.50
Cidre Breton 5%	33cl Btl - £5.50
Leffe Biere 6.6%	33cl Btl - £6.20

MIXERS & JUICES

Cordials - Grenadine, Menthe, Lime	£3.00
Coca cola & Diet Coke	20cl Btl - £3.00
Lemonade	20cl Btl - £3.00
Tonic water	20cl Btl £3.50
Slimline Tonic water	20cl Btl £3.00
Still & Sparkling Mineral water	Gl £2.50 Btl £4.50
Tomato juice	20cl Btl - £3.50
Orange juice	20cl Btl - £3.50
Cranberry juice	20cl Btl - £3.50
Cloudy Apple juice	20cl Btl - £3.50

Did you know you can hire
Le Garrick for your corporate functions or private
event. Get in touch with us for more information



Le Garrick

- DEPUIS 1986 -



Join our newsletter to receive info on our monthly regional food and wine tasting
legarrick.co.uk

Did you know we are celebrating over 35 years – a Covent Garden institution!

Renowned for our excellent, regional French food, friendly service and warm atmosphere, we plan to be here for many more years to come!

'Making a family out of strangers'

SNACKS

Olives	£3.50
Mixed Nuts	£4.00
Bread & Butter	£4.00

APERITIFS

Kir	£8.20
Kir Royal	£11.50
Champagne	£11.00
Prosecco	£8.50
Crémant	£9.50

LES ENTREES

La Soupe à l'oignon	£8.00
Moules Marinières	£9.00
Noix de St Jacques (Scallops)	£10.75
Escargots de Bourgogne (half dozen)	£10.75
Foie gras	£12.00
excellent with a glass of Mombazillac £8.00 extra	

Pâté de campagne maison	£8.00
Salade de chèvre chaud	£9.00
Cassiolette de calamars à la plancha au piment d'espelette	£10.75
Assiette de charcuterie	£13.00
Fondue de Fromage des Clarines	£15.00

LES PLATS

Boeuf Bourguignon	£21.00
Slow cooked beef marinated in red wine served with new potatoes, vegetables and lardons	
Moules frites	£16.50
Large bowl of mussels "marinières" cooked in white wine, parsley and cream served with french fries	
Confit de canard et pomme purée	£23.00
Classic honey glazed duck "confit" with mash potato	
Authentique cassoulet de Toulouse	£23.00
Traditional dish from Toulouse: duck confit, pork belly and Toulouse sausage with beans	
Plat du Jour	Changes daily
Dish of the day. Please ask the staff or look on daily specials	
Vegan dish of the day	Changes daily
Please ask the staff or look on daily specials	

"Le Garrick" burger	£17.00
(£1.50 for chesse topping: Blue or Emmental)	
Homemade spiced beef & lamb "steak haché" in a bun with cucumber, tomatoes & served with fries	
Coquelet au citron	£17.50
Whole free range baby chicken, roasted with lemon & tomato rosemary sauce, served with fries	
Filet de saumon et sa ratatouille	£18.50
Salmon fillet served with ratatouille and basil dressing	
Risotto de saison	£17.50
Seasonal vegetarian risotto	
Salade de chèvre chaud	£16.50
Goats cheese salad	
Poisson du Jour	Market price
Fish of the day. Please ask the staff or look on daily specials	

LES STEAKS

Served with a choice of Béarnaise or Peppercorn sauce and French fries.

Butchers Special
Ask staff for details of daily changing cuts on the grill

Faux filet Rib Eye £28.00
225g chargrilled rare breed rib eye steak

Onglet £16.50
Also known as "butcher's choice" 155g

LEGUMES

Epinards (spinach)	£5.00	Frites	£5.00
Salade tomates & échalottes	£5.00	Salade verte	£4.50
Petit pois Grand-Mère	£5.50	Pommes de terre nouvelles	£5.00
Seasonal greens	£5.50	Purée de pommes de terre	£5.00

LE MENU

Pre & Post Theatre
2 courses £17.75 or 3 courses £23.50
from noon until 6.30pm and after 10pm

Starter

Soupe du jour or Paté de campagne

Main Course

Onglet steak frites, Moules frites or Salade de chèvre chaud

Dessert

Tarte au citron or Pot au chocolat

A discretion of 12.5% service charge will be added to your bill. For information regarding allergies please ask a member of staff.

Some dishes may contain nuts.

Add peppercorn or béarnaise sauce to your steak for £0.95

CHAMPAGNE & CREMANT

	Gl 125 ml	Btl
Champagne CH. De L'auche	£11.00	£60.00
Champagne Gremillet Rosé de d'Assemblage Brut		£75.00
Champagne Gremillet Blanc de Blancs		£95.00
Dom Pérignon Vintage		£300.00
Krug Grande Cuvée brut		£350.00
Lunetta Prosecco Spumante	£8.50	£35.00
Méthode traditionnelle AOC 'Cuvée Signée' Cremant	£9.50	£50.00

LES CLASSIQUES

Gin & Vodka tonics	25ml - 50 ml	Cocktails	
Absolut Blue	£10.00	Margarita	£13.00
Grey Goose	£11.00	Negroni	£13.00
Gordon's	£9.50	Aperol Spritz	£12.00
Bombay Sapphire	£11.00	Martini (gin or vodka)	£13.00
Hendrick's	£12.00	Espresso Martini	£13.00
Tanqueray Sevilla	£11.00	Champagne Americano	£12.00
Ricard (25ml)	£6.00	Bloody Mary	£12.00

VINS BLANCS & ROSES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Fresh and Fruity				
Cuvée Jean-Paul, Pays des Côtes de Gascogne	£5.70	£7.90	£19.50	£25.00
Pasquiers Sauvignon Vermentino, Pays d'Oc	£5.90	£8.25	£22.50	£29.50
Selon Létang Viognier, Pays d'Oc	£6.00	£8.30	£23.30	£32.00
Esprit de Tursan Blanc	£6.20	£8.40	£23.50	£33.00
Picpoul de Pinet, Côteaux du Languedoc	£6.20	£8.40	£23.50	£33.00
Les Volets Chardonnay				
Pays de la Haute Vallée de l'Aude	£6.00	£8.30	£23.30	£32.00
Textured and Elegant				
Château L'Ermitage 'Tradition' Blanc, Costières de Nîmes	£6.30	£8.70	£24.00	£35.00
Clos de L'Église, Mâcon-Charnay, Burgundy	£9.50	£12.50	£34.00	£48.00
Côte du Rhone Blanc AOC, Domaine Gigondan				£47.00
Pouilly Fumé, Domaine Bouchié-Chantillier	£9.70	£12.60	£34.20	£49.50
Fine and Rare - Bottle only				
Châteauneuf-du-Pape, Domaine André Mathieu				£85.00
Vallet Frères, Meursault, Burgundy				£95.00
Vallet Frères, Chassagne - Montrachet Premier Cru 'Les Morgeots'				£160.00
Vallet Frères, Corton Charlemagne Grand Cru				£170.00
Rosé				
Pasquiers Grenache Gris Cinsault Rosé	£6.10	£8.30	£22.50	£31.00
Domaine de la Vieille Tour Rosé				
Côtes de Provence	£7.00	£9.25	£25.50	£38.00

VINS ROUGES

	Gl 125ml	Gl 175ml	C 500ml	Btl
Light and juicy				
Cuvée Jean-Paul Pays de Vaucluse	£5.70	£7.90	£19.50	£25.00
Roncier, Pinot Noir Gamay, Burgundy	£5.90	£8.25	£22.50	£29.50
La Chapelle de Marin, P. Armand, Côtes du Rhône	£6.00	£8.30	£23.30	£32.00
Gamay Val de Loire, Domaine de la Grange	£6.25	£8.50	£24.50	£37.00
Domaine de la Porte du Paradis, Le Cru des Amoureux, St Amour, Beaujolais				£43.00
Bourgogne Côtes d'Or Pinot Noir				£51.00
Rich and Spicy				
Les Oliviers Merlot Mourvèdre, Pays d'Oc	£5.90	£8.25	£22.50	£29.50
Syrah 'Domaine Gigondan', Rhône	£6.25	£8.70	£24.50	£37.00
Les Volets Malbec, Pays de l'Haute Vallée de l'Aude	£6.10	£8.40	£23.40	£33.00
Château L'Ermitage 'Tradition' Rouge, Costières de Nîmes	£6.20	£8.70	£24.00	£35.00
Château La Croix du Grand Jard, Bordeaux	£6.90	£9.30	£25.50	£39.00
Clos du Colombier, Cahors Malbec AOC	£8.15	£9.75	£26.90	£41.00
Castillon Côte de Bordeaux				£49.00
Saint Chinian AOP Domaine La Bosque				£57.00
Fine and rare - Bottle only				
Chateau du Retout, Cru Bourgeois Haut-Medoc				£67.00
St Emilion Grand Cru AOC				£69.00
Domaine Chante Cigale Châteauneuf-du-Pape Rouge, Rhône				£70.00
Vallet Frères Gevrey Chambertin, Burgundy				£75.00
Château Tayac, Margaux, Bordeaux				£80.00
Château Lalande, St Julien, Bordeaux				£95.00
Clos 56, Pomerol 'Domaine Bouyer', Bordeaux				£110.00

All wines are subject to availability from local wine producer... Have a chat with your server about vintages...

BIERES & CIDRE

Kronenbourg 1664 5%	27.5cl Btl - £5.00
Stella Artois 4.8%	33cl Btl - £5.50
Cidre Breton 5%	33cl Btl - £5.50
Leffe Biere 6.6%	33cl Btl - £6.20

MIXERS & JUICES

Cordials - Grenadine, Menthe, Lime	£3.00
Coca cola & Diet Coke	20cl Btl - £3.00
Lemonade	20cl Btl - £3.00
Tonic water	20cl Btl £3.50
Slimline Tonic water	20cl Btl £3.00
Still & Sparkling Mineral water	Gl £2.50 Btl £4.50
Tomato juice	20cl Btl - £3.50
Orange juice	20cl Btl - £3.50
Cranberry juice	20cl Btl - £3.50
Cloudy Apple juice	20cl Btl - £3.50

Did you know you can hire
Le Garrick for your corporate functions or private
event. Get in touch with us for more information