

LE DEJEUNER

Mains £14.95

Weekends and Bank holidays £2 extra

(Available every day, 12:00pm until 5:00pm)
2 COURSES £18 or 3 COURSES £19.95
Weekend & Bank holidays: £2.00 extra

Starters

SOUPE DU JOUR

Soup of the day served with French baguette

PÂTÉ DU JOUR

Pâté of the day with a crusty baguette and currant jam

TOURELLE DE LÉGUMES GRILLÉS V

Tower of chargrilled aubergine, courgettes, peppers and halloumi on croutons with rocket and roasted shallot dressing

SALADE DE CHÈVRE CHAUD V GF

Warm goat cheese served with watercress, marinated beetroots drizzled with honey mustard dressing

CHAMPIGNONS DE PARIS FARCIS V GF

Mushrooms filled with garlic and parsley butter, topped with gratinated cheese

ESCARGOTS À L'ALSACIENNE GF

Served in shells with rich garlic, lemon and parsley butter

SALADE DE LARDON ET FOIE DE VOLAILLES

Warm sautéed chicken livers and crispy bacon served with salad leaves, garlic croutons and drizzled balsamic reduction

BRIE PANÉ FRIT V

Golden-fried breaded Brie served with blackcurrant sauce

FONDS D'ARTICHAUT FARCIS VG GF

Combination of tender artichoke hearts stuffed with a hearty mixed of pulses salad, fresh mint and olive oil dressing

VIANDE DU JOUR

Meat of the day served with mashed potatoes, French fries or sautéed potatoes

SAUMON RÔTI GF

Baked salmon with cream and basil sauce served with sautéed potatoes

PENNE WITH CHARGRILLED VEGETABLES V

Penne pasta with chargrilled aubergines, courgettes and peppers in tomato sauce finished with a sprinkle of grated Parmesan

FILET DE POULET GRILLÉ GF

Grilled marinated chicken breast in aromatic herbs and spices with garlic butter served with French fries

OMELETTE GF

Omelette filled with your choice of cheese, ham, mushrooms or onions served with crispy French fries

CROQUE MONSIEUR

Classic toasted white bread layered with ham and creamy béchamel sauce topped with melted cheddar cheese served with French fries

CROQUE MADAME

Classic toasted white bread layered with ham and creamy béchamel sauce topped with melted cheddar cheese and fried egg served with French fries

HAMBURGER DE BŒUF FAIT MAISON

Beef burger in a brioche bun with honey mustard mayo, vine tomato, gherkins and red onions served with French fries

BURGER DE FILET DE POULET

Chargrilled chicken breast in a brioche bun with honey mustard mayo, vine tomato, gherkins and red onions served with French fries

Sunday Roast

Served Sunday only from 12 noon with roast potatoes, vegetables, Yorkshire pudding & homemade gravy

ROAST BEEF **£17.50**

ROAST LAMB **£17.50**

ROAST CHICKEN **£16.50**

MOULES MARINIÈRE À LA CRÈME GF

Mussels cooked with onions, celery, white wine, and cream sauce served with French fries

MOULES À L'AIL GF

Mussels cooked with garlic, celery, onions, white wine and cream sauce served with French fries

MOULES À LA PROVENÇALE GF

Mussels cooked with onions, celery, white wine and tomato sauce served with French fries

STEAK MINUTE ET FRITES GF

Grilled Ribeye steak served with a rich peppercorn sauce served with French fries and a salad garnish

SALADE DE SAUMON GRILLÉ

Salad of grilled salmon fillet, roasted peppers, aubergine, courgette, olives with roasted shallot vinaigrette

SALADE DE LÉGUME V

Grilled courgette, aubergine, new potatoes, halloumi cheese, roasted peppers & salad with croutons

Desserts

MOUSSE AU CHOCOLAT GF

Dark chocolate and dark rum mousse

CRÈME CARAMEL GF

Traditional crème caramel

CRÊPE CLASSIQUE

Crêpe with lemon and sugar

CRÊPE AU CHOCOLAT

Crêpe with chocolate sauce

GLACE VANILLE ET CHOCOLAT

Vanilla and chocolate ice cream

SORBET CITRON ET COULIS DE FRAMBOISE

Lemon sorbet with raspberry coulis

NO SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Galettes

SAVOURY

Traditional crêpes made with your choice of white or buckwheat flour

LA BRETONNE V	£10.50
Mushrooms, cheddar cheese, caramelised red onions with fresh thyme	
VEGGIE GOURMET V	£11.25
Asparagus, goat cheese, avocado, cherry tomatoes, walnuts, spinach and pesto	
LA COMPLÈTE	£11.25
Ham, cheddar cheese and egg	
LA MÉDITERRANÉEN V	£11.25
Fresh spinach, feta cheese, roasted pine nuts and black olive tapenade	
L'AUBERGISTE	£11.25
Ham, cheddar cheese, egg, cherry tomatoes, rocket and mustard-mayo mix	
LA LUBERON	£11.25
Goat cheese, crispy bacon, sun-dried tomatoes, rocket, and pesto	
L'ESPAGNOLE	£11.25
Chorizo, cheddar cheese, caramelised onions, cherry tomatoes, tomato sauce and rocket	

Crêpes

SWEET

LA CLASSIQUE	£6.80
Crêpe topped with fresh lemon juice and sprinkled with sugar	
CRÊPE NUTELLA	£7.95
It is filled with Nutella and topped with crème Chantilly	
LA CANADIENNE	£9.95
Maple syrup, pecan nuts, and fresh strawberries with crème Chantilly	
BANOFFEE	£8
Banana, hazelnut, rich homemade toffee sauce, and crème Chantilly	
CHOCOLAT KINDER	£8
Kinder chocolate and crème Chantilly	
CRÊPE SUZETTE	£9.50
Orange sauce, Grand Marnier, and vanilla ice cream	
POMME CANNELLE	£8.50
Caramelised apple with cinnamon and sugar, served with vanilla ice cream	

Ice Cream & Sorbet

2 SCOOPS OF YOUR CHOICE **£6.25** 3 SCOOPS OF YOUR CHOICE **£7.50**

with optional chocolate or raspberry coulis topping

ICE CREAM FLAVOURS: Vanilla, Chocolate or Salted caramel

SORBET FLAVOURS: Lemon, Mango or Raspberry

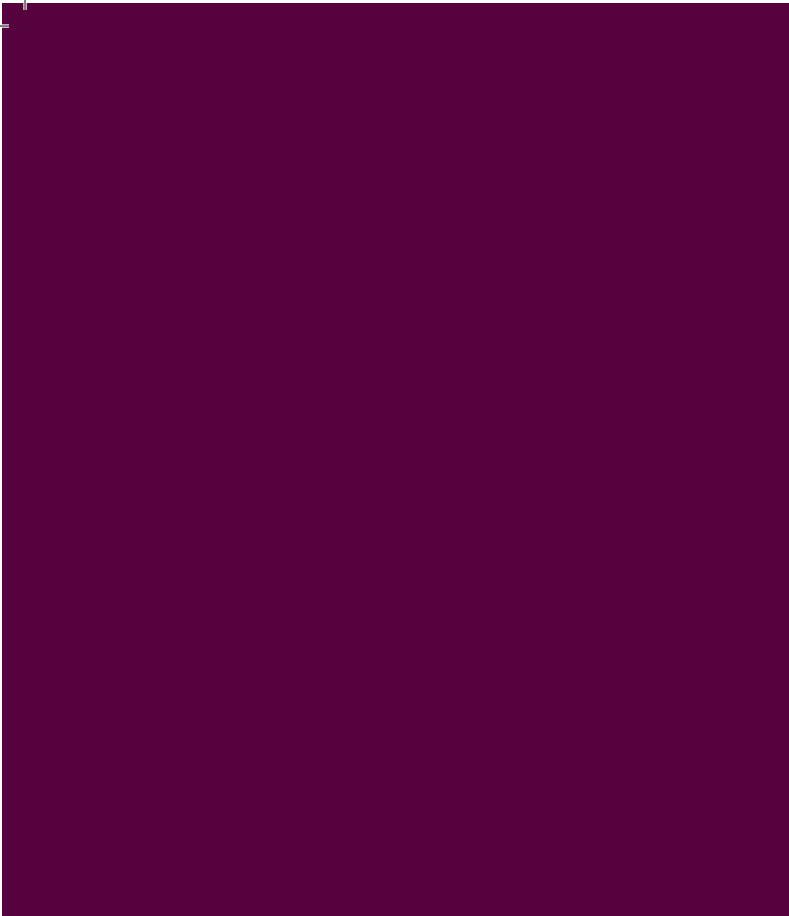
Hot Drinks

ENGLISH BREAKFAST TEA	£3.25	FRESH MINT TEA	£3.95	ESPRESSO	£3.25	LATTE	£4.25
EARL GREY TEA	£3.25	PURE RED BERRY	£3.50	DOUBLE ESPRESSO	£3.70	MOCHA	£4.90
CAMOMILE TEA	£3.50	GREEN TEA	£3.50	CAPPUCCINO	£4.25	MACCHIATO	£3.50
PEPPERMINT TEA	£3.50			AMERICANO	£3.90	HOT CHOCOLATE	£4.85
						FLAT WHITE	£4.50

NO SERVICE CHARGE WILL BE ADDED TO YOUR BILL

VG VEGAN GF GLUTEN FREE V VEGETARIAN

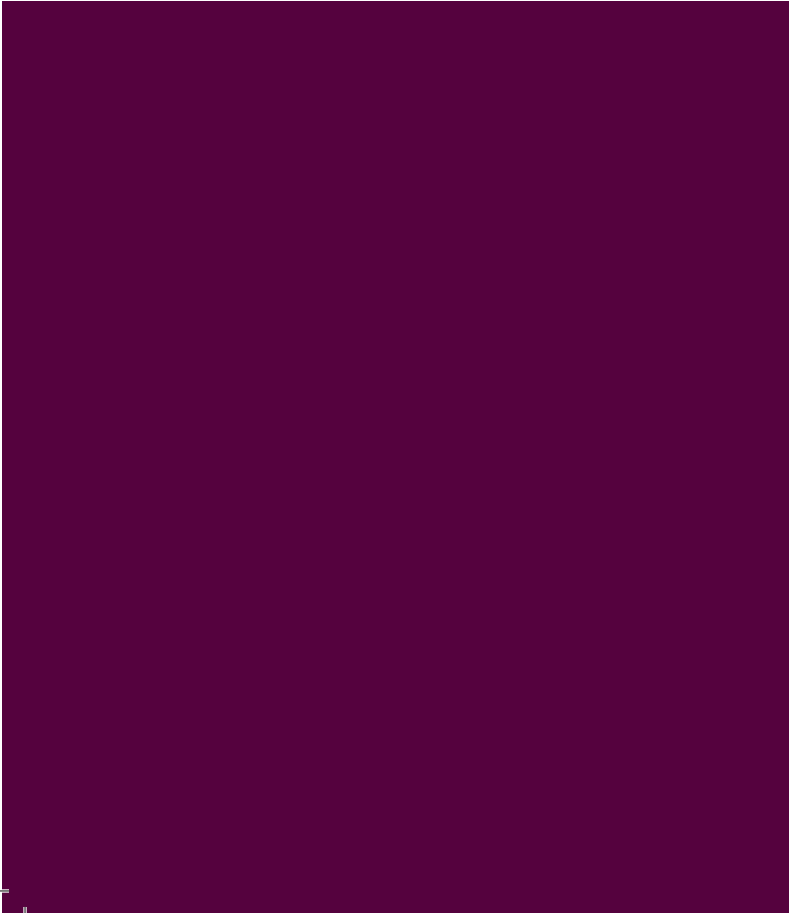
All prices include VAT. Please ask your waiter for assistance with information on allergens or any other dietary requirements.



TRADITIONAL FRENCH RESTAURANT

La Petite Auberge

ISLINGTON



Le Diner

BREAD & BUTTER	£2.5
MARINATED MIXED OLIVES	£4
GARLIC BREAD	£4.5
GARLIC BREAD WITH CHEESE	£4.9

Entrées Starters

ASSORTIMENT DE HORS-D'ŒUVRE V	£9.00
Assortment of marinated mixed olives, Camembert cheese, French baguette and honey whole grain mustard dip	
ASSIETTE DE CHARCUTERIE	£11.50
Selection of Parma ham, pâté, chorizo and rosette salami served with cornichons and French baguette	
SOUPE À L'OIGNON	£6.90
Classic French onion soup made with caramelised onions, white wine, and beef stock, topped with cheese crouton	
SOUPE DU JOUR	£6.90
Soup of the day served with French baguette	
ESCARGOTS À L'ALSACIENNE GF	£8.20/£13.90
Served in shells with rich garlic, lemon and parsley butter. Available in half a dozen or a dozen portions	
CREVETTES À L'AIL GF	£9.90
Pan-fried king prawns with butter, paprika, garlic and peppers served with rocket	
BRIE PANÉ FRIT V GF	£8.50
Golden-fried breaded Brie served with blackcurrant sauce	
CHAMPIGNONS DE PARIS FARCIS V GF	£7.90
Mushrooms filled with garlic and parsley butter, topped with gratinated cheese	
SALADE DE LARDON ET FOIE DE VOLAILLES	£7.90
Warm sautéed chicken livers and crispy bacon served with salad leaves, garlic croutons and drizzled balsamic reduction	
TOURELLE DE LÉGUMES GRILLÉS V	£8.20
Tower of chargrilled aubergine, courgettes, peppers and halloumi on croutons with rocket and roasted shallot dressing	
SALADE DE CHÈVRE CHAUD V	£8.50
Warm goat cheese served with watercress, marinated beetroots drizzled with honey mustard dressing	
FONDS D'ARTICHAUT FARCIS VG GF	£8.25
Combination of tender artichoke hearts stuffed with a hearty mixed of pulses salad, fresh mint and olive oil dressing	

Mussels Specials

£9.50 AS A STARTER	
£18.90 AS A MAIN COURSE WITH FRENCH FRIES	
MOULES MARINIÈRE À LA CRÈME GF	
Mussels cooked with onions, celery, white wine and cream sauce	
MOULES À L'AIL GF	
Mussels cooked with garlic, celery, onions, white wine and cream sauce	
MOULES À' LA PROVENÇALE GF	
Mussels cooked with onions, celery, white wine and tomato sauce	

NO SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Plats Mains

FILET DE POULET FARÇI GF	£18.50
Cornfed chicken breast stuffed with spinach and creamy soft cheese served with mushroom brandy cream sauce and sautéed potatoes	
COQ-AU-VIN GF	£18.90
Classic Cornfed chicken braised in rich red wine, garlic, thyme, smoked bacon, mushrooms, carrots and button onions served with sautéed potatoes	
CONFIT DE CANARD GF	£19.50
Confit duck leg on a bed of sautéed spinach served with sautéed potatoes, rich port and blackcurrant sauce	
JARRET D'AGNEAU ROTI GF	£21
Slow-cooked Lamb Shank in red wine with rosemary, balsamic reduction and button onion sauce served with mashed potatoes	
CIVET DE LAPIN À LA FRANÇAISE GF	£20.50
Rabbit casserole with tarragon, mushrooms, carrots, button onions and wholegrain mustard sauce served with mashed potatoes	
JARRET DE PORC CHASSEUR GF	£21
Braised shin of pork with white wine, tarragon, smoked bacon and mushroom sauce served with mashed potatoes	
BŒUF BOURGUIGNON GF	£21
Authentic French beef stew in Burgundy wine with fresh thyme, carrots, mushrooms and button onions served with mashed potatoes	
SAUCISSE DE TOULOUSE	£17
Grilled traditional Toulouse sausages, served with wholegrain mustard cream sauce and mashed potatoes	
FILET MIGNON GF	£28.90
Chargrilled beef fillet medallion served with grilled smoked pork belly, watercress, French fries and port caramelised onion sauce	
ENTRECÔTE GRILLÉE (8oz) GF	£24.50
Chargrilled rib-eye steak with watercress, French fries and a choice of sauces:	
<ul style="list-style-type: none">• Peppercorn sauce (green peppercorn, cognac & cream)• Roquefort cheese & St. Emilion sauce• Diane Sauce (Cognac, mushrooms & cream)• Garlic butter	

Accompagnements Sides

FRENCH BEANS	£4.50	CREAMED SPINACH	£4.50
MIXED SALAD	£4.50	SEASONAL VEGETABLES	£4.50
POTATO PURÉE	£4.50	HERB-CRUSHED POTATO	£4.50
FRENCH FRIES	£4.50	ROCKET & PARMESAN	£4.50

Sélection De La Mer Sea Selection

PAVÉ DE SAUMON ROTI À L'ANETH GF	£20
Baked salmon supreme on a bed of sautéed spinach topped with fresh dill cream sauce served with herb-crushed potatoes	
FILET DE BAR GF	£20.50
Baked marinated seabass fillets with confit lemon roasted shallots and olive oil sauce served with herb-crushed potatoes and roasted vine cherry tomatoes	
FILET DE CABILLAUD	£19
Baked cod fillet with chorizo, olives, potatoes and leeks in a rich tomato sauce	
SALADE DE SAUMON GRILLÉ	£17.50
Salad of grilled salmon fillet, roasted peppers, aubergine, courgettes, olives, garlic croutons and a roasted shallot dressing	
GAMBAS AUX PIMENTS GF	£21
Pan-fried king prawns with butter, paprika, garlic and peppers served with rocket and pilaf rice	

Plats Végétariens Vegetarian Dishes

BOURGUIGNON DE LÉGUMES VG GF	£15
Stew of authentic fresh root vegetables, green lentils, mushrooms, leeks and button onions cooked in Burgundy wine served with pilaf rice	
ROULADE D'AUBERGINE FARÇI AU CHÈVRE V GF	£15
Baked aubergine roulade stuffed with goat cheese, leeks and mushrooms with tomato and pesto sauce served with pilaf rice	
GALETTE GRATINEE V GF	£14
Crepe made with buckwheat flour filled with asparagus and mushrooms cooked in a cream sauce topped with gratinated cheese	
GALETTE VICHYSOISE V GF	£14
Crepe made with buckwheat flour filled with leeks, potatoes, broccoli cooked in whole mustard and cream sauce	
SALADE DE LÉGUME V	£14.90
Salad of grilled aubergine, courgette, peppers, asparagus, new potatoes and halloumi served with garlic croutons and roasted shallot dressing	
SALADE DE ROQUEFORT V	£15.50
Salad of Roqueford, chicory, walnuts and apples with croutons and honey mustard dressing	

VG VEGAN GF GLUTEN FREE V VEGETARIAN

All prices include VAT. Please ask your waiter for assistance with information on allergens or any other dietary requirements.
NO SERVICE CHARGE WILL BE ADDED TO YOUR BILL

The background of the entire page is a still life painting. It features a glass of red wine on the left, a large wedge of Swiss cheese with several holes in the center, and a loaf of bread at the bottom. The background is a textured green. The text is overlaid on the upper part of the image.

TRADITIONAL FRENCH RESTAURANT

La Petite Auberge
ISLINGTON

Dessert Menu

Crêpes

CRÊPE LA CLASSIQUE	£6
Crêpe made with fresh lemon juice and sugar	
CRÊPE AUX POMMES	£8.50
Caramelised apple with cinnamon served with vanilla ice cream	
CRÊPE SUZETTE	£8.50
Zesty orange sauce, Grand Marnier, and vanilla ice cream	
CRÊPE CANADIENNE	£8.90
Maple syrup, pecan nuts and fresh strawberries	
CRÊPE NUTELLA	£7.50
Served with crème Chantilly	
CRÊPE BANOFE	£8
Banana, hazelnuts, homemade toffee sauce with crème Chantilly	
CRÊPE KINDER CHOCOLATE	£8
Served with crème Chantilly	
CRÊPE AU COULIS	£7.50
Filled with vanilla ice cream topped with raspberry sauce	
CRÊPE CRÉOLE	£7.90
Filled with chocolate & vanilla ice cream and bananas topped with Malibu rum and almonds	

Extra Ice Cream £1
Extra Fruit Topping £1
Extra Nut Topping £0.50

CHOCOLATE TORTE	£6.50
With raspberry coulis	

Desserts

CRÈME CARAMEL	£5.50
Traditional crème caramel	
CRÈME BRÛLÉE	£6
Classic French dessert	
CRÈME BRÛLÉE À LA BANANE	£6.50
Finished with caramelized banana slices	
MOUSSE AU CHOCOLAT	£5.50
Rich dark chocolate mousse with a hint of dark rum	
PROFITEROLES	£6.50
Choux pastry filled with vanilla ice cream served with homemade chocolate sauce	
TARTE TATIN	£6.50
Traditional French caramelised apple tart served with cream or ice cream	
DAME BLANCHE	£6.50
Vanilla ice cream, homemade dark hot chocolate sauce and crème Chantilly	
COUPE COLONEL	£6.90
Lemon sorbet topped with vodka	
COFFEE GOURMAND	£8.50
A trio of small desserts served with a single espresso, chocolate brownie, Choux pastry topped with caramelized hazelnuts and lemon cake with raspberry marmalade and homemade toffee sauce	
SÉLECTION DE FROMAGES	£8.50
Brie Français, Saint Nectaire, Bleu d'Auvergne, Tomme de Savoie served with apple slices, grapes, homemade berries jam and crackers	

Ice Cream & Sorbet

2 SCOOPS OF YOUR CHOICE £6.25 3 SCOOPS OF YOUR CHOICE £7.50
with optional chocolate or raspberry coulis topping

ICE CREAM FLAVOURS: Vanilla, Chocolate or Salted Caramel SORBET FLAVOURS: Lemon, Mango or Raspberry

Digestifs Brandy

	25ml	50ml
HOUSE BRANDY VSOP	£5.75	£8
ARMAGNAC VSOP	£6.30	£9.95
CALVADOS VSOP	£6.30	£9.95
COURVOISIER VSOP	£6.30	£9.95
RÉMY MARTIN VSOP	£6.30	£9.95
COGNAC XO 12 YEAR OLD	£7.50	£10.55

Ports & Desserts Wines

	100ml	Bottle 50cl
FERREIRA TAWNY PORT	£6	-
FERREIRA QUINTA DO PORTA 10 YR OLD TAWNY PORT	£9.25	-
LA FLEUR D'OR SAUTERNES	£9.95	£36.95

Liqueurs

	25ml
BAILEYS	£6
TIA MARIA	£6
COINTREAU	£6
DRAMBUIE	£6
GRAND MARNIER	£6
LIMONCELLO	£6
SAMBUCA	£6
AMARETTO	£6
BENEDICTINE	£6
Double up for extra £3.00	

Hot Drinks

ENGLISH BREAKFAST TEA	£3.25	GREEN TEA	£3.50	MOCHA	£4.90
EARL GRAY TEA	£3.25	ESPRESSO	£3.25	MACCHIATO	£3.50
CAMOMILE TEA	£3.50	DOUBLE ESPRESSO	£3.70	FLAT WHITE	£4.50
PEPPERMINT TEA	£3.50	CAPPUCCINO	£4.25	HOT CHOCOLATE	£4.85
FRESH MINT TEA	£3.95	AMERICANO	£3.90	LIQUER COFFE	£10.50
PURE RED BERRY TEA	£3.50	LATTE	£4.25		

NO SERVICE CHARGE WILL BE ADDED TO YOUR BILL

All teas & coffees can be served with full fat milk

All prices include VAT. Please ask your waiter for assistance with information on allergens or any other dietary requirements.

Cocktails

APEROL SPRITZ Aperol, Prosecco & soda water	£11.5	LONG ISLAND Gin, vodka, rum, tequila, triple sec, coke & lemon juice	£12.5
MARTINI COCKTAIL Gin or vodka, martini dry, lemon twist & green olive	£11.5	CAMPARI AMERICANO Campari, sweet vermouth, club soda & orange	£12.5
MOJITO White rum, fresh mint, lime & sugar	£11.5	KIR CASSIS Crème de cassis & white wine	£8.95
MARGARITA Tequila, triple sec, fresh lime juice	£12.5	KIR FRAMBOISE Raspberry liqueur & white wine	£8.95
COSMOPOLITAN Vodka, cointreau, cranberry juice & lime juice	£12.5	BLOODY MARY Vodka, lemon juice, tabasco, worcester sauce, salt, pepper & tomato juice	£10.5
ESPRESSO MARTINI Shot of espresso, Frangelico, Tia Maria & vodka	£12.5	VIRGIN MARY Bloody Mary with no vodka	£7
OLD FASHIONED Bourbon whisky, orange slice, orange bitters & sugar	£12.5	NEGRONI Gin, Vermouth and Campari	£12.5

Champagne Cocktails

STRAWBERRY CHAMPAGNE Grenadine syrup with fresh strawberry & champagne.	£9.5
KIR ROYAL Crème de cassis & champagne	£9.5
FRENCH 75 Gin, fresh lemon juice, triple sec & champagne	£11.95
PORNSTAR MARTINI Passion fruit, vodka infused with vanilla, passion fruit liqueur, vanilla syrup, lime juice & champagne	£12.5

Sparkling & Champagne

	Glass 125ml	Bottle 750ml
LE DOLCI COLLINE PROSECCO SPUMANTE BRUT, Italy Fresh and gently fruity fizz from northeast Italy (Veneto) with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish.	£8	£38
LE DOLCI COLLINE PROSECCO ROSÉ, Italy A fresh and delicately fruity Prosecco Rosé with red berry and floral aromas. Lively on the palate with ripe strawberry and raspberry notes and a clean, refreshing finish.		£38
DOMAINE J.LAURENS, BLANQUETTE DE LIMOUX 'LE MOULIN', France This bone-dry blanquette has a tight and finely textured mousse. It shows great typicity with apple blossoms and honey on the nose with a bright, crisp and delicately nutty palate.	£10.5	£43
CHAMPAGNE GREMILLET SÉLECTION BRUT, France Fresh floral aromas combine with characteristic sweet brioche overtones, balanced by peach skin and baked biscuit flavours with a crisp citrus finish.		£61 1/2 bottle £34
CHAMPAGNE POL ROGER BRUT RÉSERVE NV, France Full, rich yet fresh, beautifully balanced with great depth of flavour and a beautiful perlage.		£84

Aperitifs

PERNOD	50ml	£7
MARTINIS		£7.5
CAMPARI		£7
JUG OF PIMMS & LEMONADE	Glass	£7.5
	Jug	£18.5

Whiskies & Bourbon

	25ml	50ml
BELL'S EXTRA SPECIAL 8 YEARS OLD	£5.9	£7.5
JAMESON IRISH WHISKEY	£6.5	£8.5
JACK DANIEL'S	£7	£9
GLENMORANGIE THE ORGINAL	£8	£11
MAKER'S MARK	£7	£9

Tequila

	25ml
DON ANGEL	£6

Vodka

	25ml	50ml
SMIRNOFF VODKA	£6.5	£8.5
ABSOLUT VODKA	£6.9	£8.9

Gin

	25ml	50ml
GORDON'S GIN	£6.5	£8.5
BOMBAY SAPPHIRE	£6.9	£9.9

Rum

	25ml	50ml
BACARDI	£6.5	£8.5
CAPTAIN MORGAN DARK RUM	£6.9	£8.9

Any mixer added for 1

All prices include VAT.
Please ask your waiter for assistance with information on allergens or any other dietary requirements.

NO SERVICE CHARGE WILL BE ADDED TO YOUR BILL

TRADITIONAL FRENCH RESTAURANT

La Petite Auberge

ISLINGTON



Menu des Boissons

White Wines

	Glass 175ml	Carafe 375ml	Bottle 750ml
MAISON DE VIGNERON BLANC IGP, France Fresh wine with an aromatic nose, zesty citrus and hints of stone fruit.	£6.95	£14	£27
BELLEFONTAINE CHARDONNAY, France Zesty acidity is nicely complemented by the richness and peach notes on the palate.	£7.25	£14.50	£29
PASQUIERS SAUVIGNON V, PAYS D'OC, France A deliciously refreshing change from straight Sauvignon Blanc. Wonderfully aromatic smooth dry white, with a crisp finish.	£8	£16	£30
IL BADALISC PINOT GRIGIO, VENEZIA, Italy Ripe and textural Pinot Grigio, apple aromas with hints of honey and peach.			£32
DOMAINE MAS BAHOURAT 'LA PETITE PARCELLE' DE VIOGNIER, VIEILLES VIGNES, France A Viognier of intense power, character and zest.			£35
LA LISSE SOIE D'IVOIRE CHENIN BLANC AUDE, France Bright and citrusy with subtle herbal notes that are complimented by a honeyed peach palate.			£36
CAVE DE L'ORMARINE 'CARTE NOIRE', PICPOUL DE PINET, France Well balanced and lively on the palate with delicate lemon notes.	£9	£18.50	£37
NUOVO QUADRO GAVI DEL COMUNE DI GAVI, Italy The palate is complex with zesty citrus fruit, ripe stone fruit characters and mineral notes.			£41
DOMAINE BOUTINOT ARGILES BLANCHES BLANC, VEGAN, CAIRANNE, France Medium to full bodied, with fresh aromas of fruit and flower aromatics mingle with the spicy and smokey notes from the barrels.			£41.50
DOMAINE DE LA MOTTE PREMIER CRU, CHABLIS, France Chablis with aromas of buttered toast in addition to classic mineral tones, with toasty oak, fresh lemon and a slight creaminess on the palate.			£49.50
DOMAINE DE MALTAVERNE POUILLY-FUMÉ 'L'AMMONITE', France Grassy flavours typical of Sauvignon Blanc followed by a pithy finish.			£57
SANCERRE GIRARD, France Fresh with tropical aromas, stone fruit, and citrus on the palate with a creamy texture.		Half Bottle	£60 £35
LES HÉRITIERS SAINT-GENYS MERCUREY 1ER CRU CLOS DU MARCILLY BLANC, VEGAN, MERCUREY, France Savoury and full bodied with a toasty nose with a rich yet refined palate and gently creamy oak.			£69

Red Wines

	Glass 175ml	Carafe 375ml	Bottle 750ml
MAISON DE VIGNERON ROUGE, France Friendly and warming, raspberry fruit adorned with the spice of Syrah.	£6.95	£14	£27
BELLEFONTAINE CABERNET SAUVIGNON, PAYS D'OC, France Slight grip and length offered by underlying tannins.			£29.50
LES OLIVIERS MERLOT MOURVÈDRE PAYS D'OC, France Aromas of plums and cherries mixed with peppery spice and a touch of tobacco leaf.	£8	£16	£32
SOLDIER'S BLOCK SHIRAZ, VICTORIA, Australia Bright, aromatic and juicy on the nose with just a touch of naughty bacon fat.			£32
BOUTINOT 'LES COTEAUX' CÔTES DU RHÔNE VILLAGES, France Brambly fruit underpinned by subtle oaky nuances, sweetly spiced with star anise and cinnamon notes.			£33
DUBOSCQ CLARET, BORDEAUX, France Lots of fresh blackcurrant fruit on the nose with spice and black pepper.	£9	£18	£36
ONTAÑÓN RIOJA CRIANZA, Spain Intense black fruit and warm spice, good depth of flavour with some balancing freshness and supple tannins.		Half Bottle	£37 £25
DOMAINE DU PRÉ BARON GAMAY, AOP TOURAINE, France Medium bodied with concentrated aromas of raspberries, cherry conserve supported by pleasant lingering fine tannins and a lovely crunch of acidity.			£39.50
CHÂTEAU DALLAU, BORDEAUX SUPÉRIEUR, France Ripe plum and red cherry aromas. The palate is generous, finishing with warm tannins.			£42.50
LA REINE DE L'ARENITE, FLEURIE LA MADONE, France Ripe tannins and fresh acidity support a palate of Morello cherries, strawberries with savoury finish.			£45
NIETO DON NICANOR MALBEC, LUJÁN DE CUYO AND UCO VALLEY, VEGAN, Argentina With flavours reminiscent of black fruit and dense complex nose with sweet cranberries, blackberries and rich mocha characters. The palate is smooth and rounded with supple tannins and a long intense pure finish with hints of bitter chocolate and spice.	£11.50	£23	£46
CAVE DE TURCKHEIM PINOT NOIR, ALSACE [ORGANIC, VEGAN], France Light bodied with red plum compote and an earthy on the nose. Brambley berries and a savoury aspect on the palate.			£49
CHÂTEAU MILON, SAINT-ÉMILION GRAND CRU, France Ripe and very appealing with lovely velvety structure and concentrated fruit, notes of damsons, bramble and blackberry.			£55
DOMAINE DU MONTEILLET CUVÉE DU PAPY ROUGE, SAINT-JOSEPH, France Full bodied rich and spicy Northern Rhône Syrah with subtle hints of violets. Dark fruits on the nose and palate, long and mourish finish.			£69

Rose Wines

	Glass 175ml	Carafe 375ml	Bottle 750ml
LES OLIVIERS GRENACHE CINSAULT ROSÉ PAYS D'OC, France Textured with tangy berry flavours that meld with the spicy notes from Cinsault.	£7	£14	£28
TERRAZZE DELLA LUNA PINOT GRIGIO ROSATO, Italy Gently rounded palate with ripe orchard fruit and a delicate hint of redcurrants.	£8	£16	£32
MAISON BOUTINOT CUVÉE EDALISE, CÔTES DE PROVENCE ROSÉ, France Delightfully crisp and refreshing, as Provence rosé should be.			£39
WHISPERING ANGEL CÔTES DE PROVENCE ROSÉ, France A classic Provence rosé, onion skin in colour with a fullflavoured yet nicely balanced savoury fruit.			£54

Beers

METEOR LAGER	330ml	£5.50
KRONENBURG	275ml	£5.30
ASPALL DRAUGHT CIDER	330ml	£5.90
SASSY CIDER (French)	330ml	£6.95
LEFFE BLONDE (Alc. 6.0% Vol)	330ml	£6.50
BECKS ALCOHOL FREE		£5.25

Water

SMALL STILL OR SPARKLING WATER	330ml	£3.50
LARGE STILL OR SPARKLING WATER	750ml	£4.90

Soft Drinks

ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE	£4.25
PEACH OR LEMON ICE TEA	£4.25
FRESH ORANGE JUICE	£5.90
COKE ZERO, DIET COKE	£4.30
COCA COLA	£4.30
LEMONADE, ROSE LEMONADE, FANTA	£4.30
APPLETIZER	£4.30

All prices include VAT.
Please ask your waiter for assistance with information on allergens or any other dietary requirements.

NO SERVICE CHARGE WILL BE ADDED TO YOUR BILL