

SUMMER FOOD & WINE MENU

WINES BY THE GLASS

	TYPE	125ml	750ml
Maurice Grumier – Champagne Brut Réserve Perpéruelle NV	Sparkling	£13.5	£36.5
Domaine Les 3 Toits – Muscadet Sèvre & Maine sur Lie Rooftop 2018	White	£6.5	£24.5
Domaine de Roncevaux – Mâcon Cuvée Authentique 2019	White	£7.5	£29.5
Domaine Richeaume – IGP Méditerranée 2018	White	£8.5	£33.5
Maison A&S – Bourgogne Aligoté 2018	White	£11	£42
Domaine Frédéric Mochel – Alsace Riesling Grand Cru 2011	White	£14.5	£70
Domaine Richeaume – IGP Méditerranée 2019	Rosé	£7.5	£29.5
Domaine des Maravilhas – Vin de France Alice 2019 (served chilled)	Red	£6.5	£15.5
Domaine Richeaume – IGP Méditerranée Carignan 2018	Red	£7.5	£29.5
Domaine des Maravilhas – Lirac La Pierre de Josette 2018	Red	£9.5	£26
Domaine Berthaut-Gerbet – Bourgogne Hautes Cotes de Nuits 2016	Red	£11	£39
Domaine Filliatreau – Saumur Champigny Vieilles Vignes 2005	Red	£16	£70

LES PLANCHES / THE BOARDS

L'AUTHENTIQUE
2 cheeses • 2 charcuteries

£15

LA CHARCUT
3 charcuteries

£14

LA CHEESY
5 cheeses

£16

SMALL BITES / L'APERRO

ALMONDS

£3.50

PISTACHIOS

£3.00

CRACKERS

£5.90

OLIVES

£3.50

CORNICHONS

£2.00

ADD-ONS

+ Honey- 40g (Hédène)

£4.20

+ Olive Oil

£1.50

+ Chutney (Caramelised Red Onions)

£2.00

+ Gluten Free Bread

£3.00

ALL BOARDS COME WITH HALF A FRENCH BAGUETTE & SALTED BUTTER

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3)

£3.5/£9

Vanilla • Salted Caramel • Raspberry • Lemon Curd • Dulce de Leche • Pecan Tart