

## APERITIFS

	single	double
PASTIS – Pernod Ricard 40% – <i>poured over cold water</i>	£5	£9
FRENCH GIN TONIC – Citadelle Cornichon Gin 40%	£7	£11
KIR ROYAL – Champagne Paul Dangin & Crème de Cassis		£16

## BEERS

		33cl
Meteor		£4
Picon Bière – Meteor – <i>French bitter orange liqueur mixed with beer</i>		£5.5

## NON-ALCOHOLIC

	12.5cl	33cl
Vignobles Siozard – Non-Alcoholic Wine Sémillon / Merlot	£6	
Meteor IPA 0% ABV		£4
La Mortuacienne – Lemonade		£5
Alain Milliat – Sauvignon Blanc Grape Juice / Merlot Grape Juice		£8
Alain Milliat – Apple / Strawberry / Raspberry / Tomato		£8

## LIQUEURS

	2.5cl	5cl
Chartreuse Yellow / Green – 43% / 55%	£5	£9
Chartreuse MOF / Cuvée du 9ème Centenaire – 47%	£7	£13
Chartreuse VEP Jaune / VEP Verte – 54%	£14	£27

## SPIRITS

	2.5cl	5cl
J. Bally – Rhum Ambré Agricole – 45%	£5.5	£10
Rhum J.M – Rhum Blanc – 50%	£5	£9
Maison Ferrand – Cognac Original Formula – 45%	£4.5	£8
Maison Ferrand – Cognac Double Cask Finish – <i>Sherry Finish</i> – 42.3%		
Château du Breuil – Calvados 15 Ans d'âge – 41%	£7	£13
Victor Gontier – Calvados Domfrontais 2016 – 40%	£5.5	£10
Charrier – Tres Tres Vieux Cognac – 40%		
Domaine d'Aurensan – Armagnac Le Carré des Fantômes – 46%	£7	£12
Château Lacquy – Bas-Armagnac 3 Ans d'âge – 40.5%	£5.5	£10
Jean-Luc Pasquet – Cognac Grande Champagne L'Organic 7 – 40%	£5	£9
Metté – Eau de Vie de Cacao – 45%	£4.5	£8
Léon Boesch – Marc D'Alsace Gewurztraminer – 47%	£4	£7
Louis Roque – Plum Eau de Vie La Vieille Prune – 42%	£7	£12
Louis Roque – Walnut Cream La Vieille Noix – 30%	£7	£12
JM Roulot – Apricot / Raspberry – 45%	£7	£12