

BIENVENUE



The chosen theme for our menu is
French Literature.

Once upon a time there was magic,
bravery, amazement and romance.

Let us take you to a world of wonders and
joy with our drinks inspired by some of the
best selling novels written by French figures.

You could sip a drink that transfers you
straight to the enchanted castle in the world
of Beauty and the Beast, enjoy the sense
of wonder many a guest felt at the theatre
haunted by the Phantom of the Opera or
lay back and relive the story of Notre Dame
de Paris with Esmeralda.





BESPOKE COCKTAILS

A read into French Literature

Beauty 15.00

Inspired by “Beauty and the Beast”

Koko Kanu, Puerto de Indias, Rose, Cranberry,
Garden Cordial

Floral, Sour, Luscious

Beast 15.00

Inspired by “Beauty and the Beast”

Belle Pear Cognac Liqueur, Walnut, Bitters, Dairy

Biscuity, Leathery, Nutty

Esmeralda 12.00

Inspired by “The Hunchback of Notre Dame”

Absolut Citron, Violette, Lavender, Lime

Citrusy, Fragrant, Elegant

Talia 13.00

Inspired by “Sleeping Beauty”

Frangelico, Pistacchio, Truffle, Cream

Velvety, Umami, Earthy

Illusion 14.00

Inspired by “The Phantom of the Opera”

Beefeater 24, Kumquat, Manzana Verde, Acidified
Cordial

Ethereal, Mysterious, ?

Monsieur Madeleine 14.00

Inspired by “Les Miserables”

Havana 7, Verjus, Sherry, Sauternes

Sweet, Acidic, Malty

En garde 15.00

Inspired by “The Three Musketeers”

Citadelle Gin, Strawberry Infused Campari,
Rubis Chocolate Wine

Bitter, Herbal, Lasting

PLEASE INFORM YOUR WAITER IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS.

We take careful steps to minimise cross contamination in the kitchen but cannot guarantee that dishes are free from traces of nuts, soy, dairy, egg, wheat or other allergens.



CLASSIC COCKTAIL RECOMMENDATIONS

Alexander 14.00

Cognac Blend – crème de cacao – cream

Corpse Reviver No2 14.50

Beefeater 24 Gin – Cointreau – Lillet Blanc –
Absinthe – lemon juice

Champagne Cocktail 16.00

Rémy Martin 1738 – spiced sugar – Collet Brut

French 75 15.00

Beefeater 24 Gin – lemon – sugar – Collet Brut

Kir Royale 15.00

Crème de Cassis – Collet Brut

Vieux Carré 13.00

Makers Mark Bourbon – Remy Martin 1738 –
sweet vermouth – Dom Bénédictine –
Peychaud's Bitters

Grasshopper 13.00

Crème de Cacao White – mint liqueur – cream

French Connection 13.00

Remy Martin 1738 – Saliza Amaretto

**Our bartenders will happily make any of
the other classic cocktails on request.**



MARTINIS

Classic Martini 16.00

Absolut Elyx or Tanqueray 10 - Dry Vermouth

Vesper Martini 13.00

Absolut Elyx - Tanqueray 10 - Lillet Blanc

Madeleine Martini 13.00

Absolut Elyx - Pineapple - Raspberry - Lemon
Tart Air

Modern Martini 15.00

Haku Vodka or Roku Gin - Dry Vermouth

NON-ALCOHOLIC

Orgon 8.50

Inspired by "Tartuffe"

Mango, Vanilla, Apple, Lime, Mint, Elderflower

Crisp, Refreshing, Sparkling

La Vie 8.50

Inspired by "Oscar and the Lady in Pink"

Lemon, Grapefruit and Rosemary Tonic,
Lavender, Herb de Provence

Tall, Floral, Citrusy

Farewell 8.50

Inspired by "The Little Prince"

Lemon, Almond, Rose

Sweet, Sour, Short



CHAMPAGNE

125ml / Bottle

**Champagne Collet, Brut Premier Cru
'Art Déco' NV (vg) 16.00 / 64.00**

Extended lees ageing, biscuit, toast

**Champagne Collet,
Brut Rosé NV (vg) 17.00 / 69.00**

Raspberries, mulberry, mandarin

**Champagne Perrier-Jouët,
Grand Brut NV 21.00 / 103.00**

Brioche, soft peach, excellent intensity

**Champagne Perrier-Jouët,
'Blason Rosé' NV 31.00 / 150.00**

Raspberry, strawberry, violet

**Champagne Louis Roederer,
Collection NV 120.00**

Sweet fruit, toast, luxurious

**Champagne Ruinart,
Blanc de Blancs NV 170.00**

Ripe citrus, nectarine, refreshing

**Champagne Perrier-Jouët,
'Belle Epoque' 2013 270.00**

Peach, pear, rhubarb

Champagne Dom Perignon 280.00

Pastry, apricot, a hint of mint

FIZZ

125ml / Bottle

**Prosecco Extra Dry,
Canal Grando (vg) 9.00 / 39 .00**

Veneto, Italy. Pear, apple, white peach

**Crémant d'Alsace 'Cuvée Julien Brut',
Dopff Au Moulin NV 12.00 / 47.00**

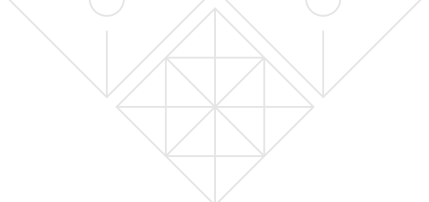
Alsace, France. Traditional method, quince, white flowers

**'Chalklands' Classic Cuvée Brut,
Simpsons Wine Estate NV (vg) 14.00 / 59.00**

Kent, England. Caramelised pear, millefeuille, bright citrus

**'Canterbury Rose'
Sparkling Rosé Brut, Simpsons Wine Estate 2019 (vg)
15.00 / 62.00**

Kent, England. Raspberry sorbet, wild strawberry & lime, complex



WHITE WINE

175ml / Bottle

FRUIT

Campules, La Rubia Macabeo 7.50 / 29.00

Yecla, Spain. Stone fruit, citrus, easy drinking

Sauvignon Blanc, Bishop's Leap 11.00/43.00

Marlborough Exotic Fruit, Gooseberry, Mouth Watering

**Savennières, 'Le Moulin de Gué',
Domaine des Forges (vg) 58.00**

Loire, France. Green apple, fennel, hazelnut

MINERAL

**Piquepoul Terret 'l'Arête de Thau',
Côtes de Thau (vg) 9.00 / 33.00**

Languedoc, France. Grapefruit, citrus, crisp

Pinot Grigio, Rubicone, Novità 9.90 / 37.00

Emilia-Romagna, Italy. Pear, green apple, lemon zest

**Gavi del Comune di Gavi 'Fossili',
San Silvestro (vg) 11.00 / 43.00**

Piedmont, Italy. Crystalline lemon, mineral, green apple

Chablis, Domaine Jean Goulley (org) (vg) 70.00

Burgundy, France. Lemon zest, razor sharp acidity

OAK

**Chardonnay,
Domaine des Pourthié (vg) 9.50 / 35.00**

Languedoc, France. Pineapple, citrus, rounded

**Viognier '1753',
Château de Campuget (vg) 11.00 / 44.00**

Languedoc, France. Nectarine, honeysuckle, honey

'Edda Lei Bianco', San Marzano (vg) 53.00

Puglia, Italy. Orange blossom, peach, rosemary

**Pouilly-Fuissé, 'Lise Marie',
Domaine Ferrand 2021 (vg) 74.00**

Burgundy, France. Peach, hazelnut, complex



RED WINE

175ml / Bottle

SILK

**Pinotage 'Founders',
Swartland Winery (vg) 30.00**

Western Cape, South Africa. Red cherry, blackberry, cloves

**Pinot Noir,
Viña Edmara 9.50 / 36.00**

Valle de Casablanca, Chile. Violets, black cherry, strawberry

**Fleurie,
Olivier Ravier (vg) 11.60 / 47.00**

Beaujolais, France. Redcurrant, cocoa, graphite

SPICE

**Carignan Noir 'Je t'aime',
Olivier Coste (org) 10.50 / 40.00**

Languedoc, France. Raspberry, sweet spice, cranberry

**Barbera Appassimento,
San Silvestro (vg) 44.00**

Piedmont, Italy. Cherry compote, blueberry, liquorice

**Rioja Reserva,
Bodegas Ondarre (vg) 12.00 / 48.00**

Rioja, Spain. Leather, vanilla, classic

BOLD

**Château Lestrille,
Bordeaux Supérieur (vg) 11.10 / 43.00**

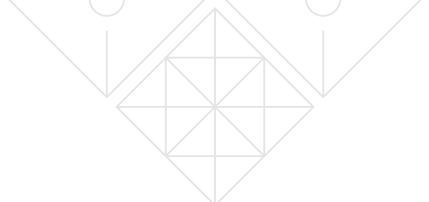
Bordeaux, France. Classic Merlot, hint of spice, silky tannin

Andeluna Raices, 11.00 / 44.00

Mendoza, Argentina. Wild blueberry, black plum, cacao

**Cabernet Sauvignon
'Kirribilli Single Vineyard',
Jim Barry Wines 2018 60.00**

South Australia. Red plum, cassis, tobacco



ROSÉ WINE

175ml / Bottle

**Primitivo Rosé 'Tramari',
San Marzano (vg) 9.50 / 35.00**

Puglia, Italy. Wild cherries, raspberry, peach

**Rose' 'Aumerade Style', Cotes de Provence,
Chateau de l'Aumerade 11.40 / 46.00**

Provence, France. Strawberries, stone fruit, hint of vanilla

**'A.MUSE' Rosé,
Muses Estate (vg) 56.00**

Stereia Ellada, Greece. Gooseberry, strawberry, elegant

**'Syrah Grenache' Rosé,
Chateau de Campuget 32.00**

Languedoc, France. Wild strawberry, grapefruit, fresh

CORAVIN WINES

Smaller glasses of our very finest wines
125ml

WHITE

**Savennières, 'Le Moulin de Gué',
Domaine des Forges (vg) 11.00**

Chablis, Domaine Jean Goulley (org) (vg) 13.00

**Pouilly-Fuissé, 'Lise Marie',
Domaine Ferrand 2021 (vg) 15.00**

RED

**Cabernet Sauvignon
'Kirribilli Single Vineyard',
Jim Barry Wines 2018 12.00**

DESSERT WINE

100ml / 375ml bottle

**Château Suduiraut, Castelnau de Suduiraut
Sauternes 9.80 / 36.00**

Bordeaux, France. Honeyed orange, peach & pineapple, elegant

PORT

100ml / Bottle

Barros Vintage Port 1996 11.90 / 95.00

Douro, Portugal. Sweet, dried fruit, excellent length

Wines by the glass are available as 125ml measures on request.
(vg) = vegan | (org) = organic



BEER & CIDER

Pint

Birra Moretti 6.50

Udine, Italy

Heineken 6.50

Amsterdam, Netherlands

Guinness 6.50

Dublin, Ireland

Cruzcampo 6.50

Sevilla, Spain

330ml Bottles

Peroni Nastro Azzurro 5.50

Rome, Italy

Peroni Gluten Free 6.00

Rome, Italy

Lucky Saint 0.5% 6.00

Bavaria, Germany

Aspall 5.50

Suffolk, England

MIXERS & SOFTS

Coca-Cola / Diet Coke 3.80

London Essence 3.80

Blood Orange & Elderflower Tonic / Crafted Lemonade /
Ginger Ale / Ginger Beer / Grapefruit & Rosemary Tonic
/ Original Indian Tonic Water / Pineapple Soda / Pink
Grapefruit Soda / Pomelo & Pink Peppercorn Tonic / Soda
Water / White Peach & Jasmine Soda

Juices 330ml 3.80

Apple / Orange / Pineapple / Cranberry / Grapefruit /
Tomato / Pear

Hildon Water Small / Large 3.80 / 5.50

Still / Sparkling



DRINKS

TEA & COFFEE

Speciality Teas & Tisanes

Assam / Darjeeling / Earl Grey / English Breakfast Hunan
Green / Jasmine Pearls / Lapsang Souchon / Lemon Verbena
/ Milky Oolong / Peppermint / Rooibos / Silver Needle

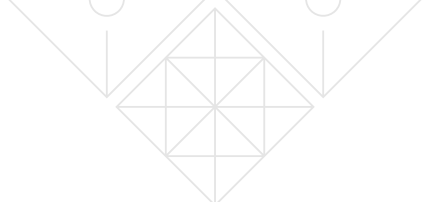
Quarter Horse Coffee

Americano / Cappuccino / Flat White / Latte / Macchiato

Espresso

Hot Chocolate

Prices are in gbp sterling & include vat at the current rate. A 12.5% Discretionary service charge, shared wholly with the team, will be added to your bill.



PREMIUM SPIRITS

VODKA

Grey Goose 5.50
Beluga Noble 5.00
Haku 4.50
Crystal Head 7.00
Belvedere Lemon Basil Vodka 8.00

GIN

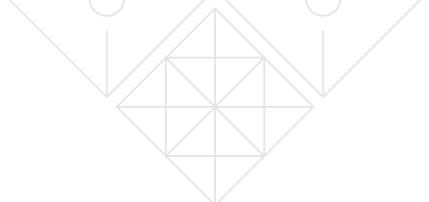
Roku 4.00
Ki No Bi 8.00
Monkey 47 6.50
Tanqueray 10 5.50
Gin Mare 5.50
Malfy Con Arancia 6.00
Puerto de Indias 4.50

PORT / FORTIFIED WINE

Barros 1996 Vintage Port 11.90
Taylor's 30 yo Tawny Port 27.00
Cardenal Cisneros Pedro Ximenez Sherry 11.00
Bodegas Hidalgo Amontillado Seco Sherry 6.00

DIGESTIF

Nardini Grappa Bianca 9.00
Pastis 51 6.00
Fernet Branca 5.00
Pernod Absinthe 68% 8.00



PREMIUM SPIRITS

TEQUILA/MEZCAL

Don Julio Blanco	6.00
Patron Reposado	6.50
Don Julio 1942 Anejo Tequila	35.00
Del Maguey Mezcal	6.50
Patron Anejo	10.00

RUM

Plantation 3*	4.50
Brugal 1888	5.50
Mount Gay Black Barrel	7.00
Mount Gay XO	12.00
Diplomatico Reserva	5.00
Pyrat Rum XO	6.00
El Dorado 15 YO	8.00

WHISKEY

Bowmore 15 Years Old	9.00
Hibiki Harmony	11.00
Highland Park 12 Years Old	5.50
Highland Park 18 Years Old	15.00
The Macallan 12 Years Old Double Cask	9.00
The Macallan 15 Years Old Double Cask	15.00
The Macallan 18 Years Old Double Cask	40.00
Octomore Edition 13.1 Barley Whisky	25.00
Redbreast 15 Years Old	12.00
Woodford Reserve Rye	8.50
Yamazaki Distiller's Reserve	8.00

COGNAC

Rémy Martin 1738	7.00
Rémy Martin Tercet	17.00
Rémy Martin XO	17.50
Hennessy XO	25.00
AE Dor XO Fine Champagne Cognac	15.00



BAR MENU

PLATS PRINCIPAUX

Croque Monsieur 12.00

Bayonne Ham, Gruyere

Add Cacklebean egg for Croque Madame (£2.50)

Lobster Roll 19.50

Salted Fennel, Lemon, Crème Fraiche

Cheese and Cold Cuts 17.00

Mrs Bells Blue, Isle of Mull Cheddar, Tunworth

Spiced Pork Loin, Smoked Chestnut Coppa, Achari

Salami

French Onion Soup 8.50

Baguette, Gruyere, Chive

Niçoise Salad 10.00

Potato, Egg, Fine Beans, Olives

Add Tuna Steak (£9) or Chicken (£7)

Salad Lyonnaise 13.00

Alsace Bacon, Poached Egg, Brioche

Tartiflette 13.00

Alsace Bacon, Roscoff Onion, Ratte Potato

Frites 6.00

Thyme Salt

Green Salad 5.50

Celery, Grapes, Compressed Cucumber



BAR SNACKS

Marinated Nocellara Olives 5.50

Chilli, Oregano, Garlic

Salted Corn 5.50

Harissa Spiced Nuts 5.50

Cashew, Almonds, Chickpeas

DESSERTS

Warm Valrhona Chocolate Tart 9.00

Tonka Bean, Crème Fraiche

House Madeleines 6.50

Chocolate Dipped & Vanilla Dusted Madeleines