





# 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**

Creme 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 10.00**

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



## BEER & CIDER

### Pint

#### **Asahi Super Dry 6.50**

Osaka, Japan

#### **Pilsner Urquell 6.50**

Plzeň, Czech Republic

#### **Guinness 6.50**

Dublin, Ireland

#### **Intuition, Attic Brew Co. 6.50**

Birmingham, England

### 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

## TEA & COFFEE

### **Speciality Teas & Tisanes 4.50 per pot**

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

### **Quarter Horse Coffee 4.50 / Extra Shot 1.00**

Americano / Cappuccino / Flat White / Latte / Macchiato

### **Espresso 3.50**

### **Hot Chocolate 6.50**



## 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

### **Lobster roll 19.00**

Salted fennel, Marie Rose, brioche

### **Steak au poivre 28.00**

Rump cap, peppercorn, bistro salad, mushroom  
fries, ketchup

### **Ratatouille 13.00**

Toasted sourdough, yeast butter, citrus crumb

### **Confit Leek & baron bigod quiche 13.00**

Buttered leeks, truffle, rocket

## SWEETS

### **Yuzu & raspberry macaron 8.00**

Yuzu whipped ganache, raspberry powder  
& gel-filled macaron

### **House Madeleines 6.00**

Chocolate dipped & vanilla  
dusted madeleines



## BAR MENU

Spiced mix nuts 5.50

Queen green olives 5.50

Salted chilli corn 5.50

### **A Selection of cheese and meat 16.00**

Saucisson, jambon de bayonne, chicken liver pate  
- cherry Fourme d'ambert, Tunworth brie  
& berkswell

### **Hash browns 8.00**

Parmesan, truffle  
add caviar + 15.00

### **Chicken lollipop 8.00**

Herb emulsion, chicken skin crumb

### **Smoked salmon tartar 13.00**

Horseradish and beetroot cream, cucumber, dill

### **Exmoor caviar**

**10g. 30g. 50g - £35 / £60 / £90**

Beef dripping crumpets, crème fraiche, chive

### **Native oysters 8.00 per pair**

Chilli, coriander, burnt lemon, chives