

## COCKTAILS



Kir Nature St-Germain Elderflower | Orange wine | Flowers | Carbonated A very London take on a French bistro classic 12

Apples



Calvados | Sparkling apple juice 11  
A Coupette original classic cocktails bringing a taste to the Normandy region, hard appletiser

Vermouth & Soda



House Vermouth | Soda Water | BlackOlive 9  
Long, Sparkling, light and refreshing, just like they drink by the sea.

Vodka Soda



Grey Goose | Yoghurt | Raspberry | Soda Water 9  
Refreshing highball, here for a good time!

Normandie 75



Brown Buttered Sassy Fine | Spicy Apple Cordial | Moët & Chandon Imperial Brut 11  
Apple pie in a glass Baby Tonic  
Bombay Sapphire | House Tonic | Green Olives  
A very cute, single G&T



Champagne Pina Colada 6  
Rum | coconut | Champagne | Pineapple  
Coupette's all-time signature, decadent, indulgent and calling for the next one



50/50 Harvard 12  
Hennessy VSOP | Rye | Sweet Vermouth | Almond | Benedictine  
A wet version of the classic, very easy to have more!



Vieux Carré Des Rois 12  
Hennessy VSOP | Rye | Sweet Vermouth | Bénédictine | Almond  
Inspired By French tradition and the New Orleans staple



Lait de Poule 11  
Champagne Liqueur | Floe de Gascon | Walnut | Winter spices | Egg  
French egg nog with Moët



11

## BOOZELESS



Flora-No-Ra 12  
Everleaf Mountain | Raspberry Shrub | Ginger  
Short and rich with a fruity and fiery kick



Flower Power Sour 12  
The Pathfinder | Apple Blossom Cordial | Rose  
Fragrant sour style cocktail, with a bittersweet finish

## WINE

Tête de Linotte, Touraine Sauvignon Blanc	175ML	BOTTLE
Les Gres, Chardonnay	10	38
Chateau Manissy Or d'Ange	9	35
Chateau Vieux Moulin 'Comme un Dimanche' Rosé	12	46
Mas de Jules, Pinot Noir	10	38
Chateau Vieux Moulin 'Nautra Soli'	9	35
	13	50

	125ML	BOTTLE
Moët et Chandon	13	75
Crémant de Loire	8	45

NIBBLES	Olives Marinated olives	5
	Bread French bread   Olive oil & balsamic reduction	5
	Crudites Baby gem lettuce   Carrots   Radish   Endive   Tabasco emulsion	5
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MEAT	Beef Flat iron steak   Butter garlic kale   Confit shallots   Red wine jus	12
	Lamb Herb & Pistachio crusted lamb rack   Parsnip puree & crisp   Orange jus	12
	Chicken Pan seared sous vide chicken breast   Grilled asparagus   Roasted celeriac   Truffle jus	11
SEAFOOD	Scallops Burnt apple puree   Panchetta crumb   caviar   Bonito cream	12
	Prawns King prawns   Bisque   Raw mango salsa   Crispy fish scales	14
	Seabream Seared seabream   Tenderstem broccoli   Caviar herb beurre blanc	11
VEGETARIAN + VEGAN	Mac & Cheese Orzo Pasta   3 cheese bechamel   Raisin & caper puree   Parmesan crisp (V)	9
	Quinoa + Cauliflower Wilted kale quinoa   Curried cauliflower florets   Hazelnut pesto (VG)	9
	Cabbage Roasted cabbage   vegan dill yoghurt (VG)	9
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SIDES	Truffle and Parmesan Potato Deep fried crushed potatoes   Truffle and parmesan	5
	Brussel sprouts Brussels sprouts   Sauce gribiche	5
	Mixed Salad Seasonal mixed salad   French mustard dressing	5
	Wild rice Steamed wild rice   Spinach and courgette	5
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DESSERT	Pavlova Meringue   Lime curd   Exotic fruits   Dehydrated strawberries	7
	Sorbet Ask the server for the seasonal flavour	6

A discretionary service charge of 13% will be added to your bill. For advice on allergies and intolerances please contact a member of staff