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## CHAMPAGNE



VINTAGE	WINE		
-	<b>Moët et Chandon Brut Impérial</b>	£12.00	£60.00
-	<b>Moët et Chandon Brut Rosé Impérial</b>	£14.00	£70.00
2002	<b>Dom Pérignon</b>	£35.00	£165.00
-	<b>Veuve Clicquot Ponsardin Demi-Sec</b>	£16.00	£75.00
1998	<b>Veuve Clicquot La Grande Dame</b>	£38.00	£175.00
-	<b>Ruinart Brut, R de Ruinart</b>	£16.00	£79.00
-	<b>Ruinart Blanc de Blancs</b>	£22.00	£95.00
-	<b>Paul Déthune Blanc de Noir</b>	£18.00	£82.00

## SPARKLING WINE



VINTAGE	GRAPE	WINE	COUNTRY		
2005	Chardonnay, Pinot Noir	<b>Nyetimber Classic Cuvée</b>	England	£14.00	£68.00
2006	Pinot, Meunier	<b>Balfour Rosé</b>	England	£14.00	£68.00

## WHITE WINE





VINTAGE	GRAPE	WINE	COUNTRY		
2010	Pinot Grigio	<b>Barone Fini, Veneto</b>	Italy	£9.00	£35.00
2010	Albarino	<b>Condes de Albarei, Rias Baixas</b>	Spain	£9.00	£35.00
2010	Chardonnay	<b>Terroirs de Chablis Patrick Piuze, Burgundy</b>	France	£10.75	£42.00
2010	Sauvignon Blanc	<b>Pouilly-Fumé, Grande Maison, Loire</b>	France	£12.50	£49.00
2010	Viognier	<b>Domaine de Pennautier, Languedoc</b>	France	£7.50	-
2009	Pinot Blanc	<b>Paul Zinck, Alsace</b>	France	£8.25	-
2008	Chardonnay	<b>Haute Côtes de Nuits, David Duband, Burgundy</b>	France	£14.00	£55.00
2009	Chardonnay	<b>De Wetshof Bon Vallon, Robertson</b>	South Africa	£7.50	-

## ROSÉ WINE



VINTAGE	GRAPE	WINE	COUNTRY		
2010	Sangiovese, Merlot, Syrah	<b>Poggiotondo Rosato, Toscana</b>	Italy	£8.50	£32.00
2010	Pinot noir, Rondo, Regent, Schonburger	<b>Primrose Hill Rosé, South East England</b>	England	£11.00	£45.00
2010	Grenache, Rolle	<b>Château d'Esclans, Côtes de Provence</b>	France	£13.50	£60.00

## RED WINE

VINTAGE	GRAPE	WINE	COUNTRY		
2008	Nero D'Avola	<b>Villa Torino Baglio Curatolo Nero d'Avola, Sicily</b>	Italy	£9.00	-
2009	Pinot Noir	<b>Wairau River, Marlborough</b>	New Zealand	£10.25	£40.00
2008	Merlot, Cabernet Franc, Cabernet Sauvignon	<b>Château Tour De Luchey</b>	France	-	£35.00
2007	Merlot, Cabernet Franc, Cabernet Sauvignon	<b>Château Gachon, Montagne-St-Emilion</b>	France	£10.25	£40.00
2007	Pinot Noir	<b>Jean-Claude Boisset Pommard Les Vaumuriens, Burgundy</b>	France	£23.00	£90.00
2009	Syrah	<b>Château Courac, Côtes du Rhône</b>	France	£8.00	-
2006	Tempranillo	<b>Izadi Rioja Reserva, Alavesa</b>	Spain	£10.25	£40.00
2009	Garnatxa	<b>Parés Baltà Indigena, Garnatxa Penedès</b>	Spain	£13.25	£52.00

## BEERS

Heineken - £6.00

Budvar - £6.00

Williams Ceilidh - £5.00

Peroni - £5.00

Samuel Smith Organic Best Ale - £5.50

Cornish Orchards organic cider - £5.50

Timmermans framboise - £6.00

Harviestoun Ola Dubh 12 yr - £7.00

Brewster's Pale Ale - £6.00

### Non alcoholic beer

Kaliber, England - £5.00

## VINTAGE COCKTAILS

### KIR - £10.00

A dash of Chase English blackcurrant liqueur topped with chilled Bourgogne Aligoté. Served St James style, this most French of apéritifs comes with a distinctive British accent.

### VIEUX CARRÉ - £13.50

Rye, Cognac, sweet vermouth, Benedictine, Angostura and Peychaud bitters. Named after the French Quarter in New Orleans, this 1938 evergreen was created at the city's grand Monteleone Hotel.

### BARBARESQUE - £13.50

Pampero Especial rum, Curaçao, freshly squeezed lemon juice and sugar syrup, shaken together and dusted with grated nutmeg. This revived 1920's favourite references the Ottoman-era Barbary Coast pirates of North Africa.

### PERROQUET BRÉSILIEEN - £12.00

Cachaça, Pernod, Cartron mint liqueur, lemon juice, sugar syrup and mint leaves. This rare bird was all the rage on The Riviera in the Thirties. Rather than parrot the original recipe, we serve it Rio-style.

### BLOODY MARY - £12.00

Ketel One vodka, tomato juice, Worcestershire sauce, fresh horseradish, green Tabasco and celery salt. Our version, we trust you will agree, is tout simplement, a bloody formidable!

### BOULEVARDIER - £13.50

Four Roses small batch bourbon and Campari stirred with Carpano Antica Formula sweet Vermouth. Made to a recipe created by suave socialite Erskine Gwynne, editor of The Paris Boulevardier, a 1920's equivalent of The New Yorker for ex-pat Americans.

### CHAMPAGNE COCKTAIL - £14.50

Cognac over a bitter-soaked sugar cube topped with Champagne and a Grand Marnier float. Invented on the eve of the 20th Century in New York, this sparkler soon became the toast of Parisian and London society too.

### SIDE CAR - £14.50

Rémy Martin XO Cognac, Curaçao and lemon shaken and strained. Was this racy Roaring Twenties sip invented at The Paris Ritz or at The Bucks Club in London? Either way, you'll be thrilled it was.

### JACQUES ROSE - £14.50

Calvados, homemade grenadine sorbet and lime topped with Champagne. Ourtake on the Jack Rose, a cocktail ordered in a Paris hotel bar by Jake Barnes, the narrator of Hemingway's 1926 novel. The Sun Also Rises.

### PARIS 75 - £14.50

Hendricks gin, Cointreau and lemon and sage sorbet topped with Champagne. The classic French 75, served with a cool, chic twist.

## SIGNATURE COCKTAILS

### **PINK FRENCH POODLE** - £13.50

Tanqueray gin, Chamberryzette, Saint Germain elderflower liqueur, fresh strawberries and sugar syrup topped with Champagne. Every retro red carpet starlet's favourite accessory.

### **MISS MISTINGUETT** - £9.00

Ketel One vodka, fresh lemon juice, Provençal herbal syrup, egg white, Amontillado sherry and basil leaf. Named after the brightest star of Les Folies Bergères whose risqué routines scandalised Belle Époque society.

### **PETITE TONKINOISE** - £13.50

Ketel One vodka, cantaloupe melon puree, Canton ginger liqueur, freshly squeezed lemon juice, guava juice, apple juice, sliced fresh ginger and ginger bitters. The 1930's music hall song about an exotic young girl from French Indo-China, a huge hit for Joséphine Baker, inspires this heavenly highball.

### **MILORD MARTINI** - £9.00

Ketel One vodka, Noilly Ambre, Cynar and celery bitters. An ideal pick-me-up for any embittered dandy, such as le gentleman featured in Piaf's iconic song.

### **TOPAZE** - £13.50

Lavender-infused Citadelle gin and Noilly Prat fragranced with a thyme eau de vie mist. The title of a 1928 play by Marcel Pagnol whose native Provence inspires this jewel of a martini. Ideal with charcuterie.

### **COX AND KINGS** - £13.50

Darjeeling-infused Tanqueray, freshly squeezed pink grapefruit, cardamom saffron, grapefruit bitters and egg white. Whenever high society traveled the seven seas, whether from Southampton or Cherbourg, the world's oldest surviving travel agent, Cox and Kings, a former tenant of this very building, was their first port of call.

### **1921** - £12.00

Pinky Vodka, jasmine syrup, rosewater, freshly squeezed lime juice and cranberry juice spritzed with a fragrant bergamot mist. Inspired by the world's favourite parfum, launched in 1921... à Paris, naturellement.

### **POIRET** - £13.50

Tanqueray, pear purée, Mette pear eau de vie and thyme syrup topped with Champagne. Gin and pear in perfect proportion: as elegant as any of Paul Poirer's haute couture créations.

### **KIKI DE MONTPARNASSE** - £13.50

Olmecca tequila, Aperol, lime juice, agave syrup and fresh pressed apple juice spiked with a raspberry brochette. Homage to Alice (Kiki) Prin: chanteuse, artist, muse to Man Ray and undisputed Queen of the 1920's Montparnasse scene.

### **PÉPÉ LE MOKO** - £13.50

Eldorado 8-year-old, Ardbeg 10, maple syrup, zest of orange and whisky barrel bitters for a smoky finish. Like the 1937 film noir featuring Jean Gabin as a gangster, It's a bit of a rum do.

### **BELLE DE NUIT** - £13.50

Fresh pear muddled with Xante liquor, Muscat and vanilla, topped with Champagne. C'est clair, this sophisticated nightcap also works perfectly as a belle de jour.

### **POISSON D'AVRIL** - £13.50

Fresh smoked salmon muddled with a peach, vodka and a dash of fresh lemon. Believe us! This magnifique martini, like no other you have experienced before, is no April Fool's joke.

## NON ALCOHOLIC COCKTAILS

### **FRENCH CANNES CANNES** - £8.50

Fresh basil, cinnamon and apple juice topped with ginger ale. Ooh La La!

### **SALADE DE FRUITS** - £8.50

A mix of kiwi, raspberries and pear mixed with pineapple juice. Salade de fruits - jolie, jolie.

### **JOIE DE VIVRE** - £8.50

Cucumber and cherry tomatoes, cranberry juice and apple juice. So fresh, so fruity, it makes you glad to be alive.

### **JOLIE MÔME** - £8.50

Fresh berries and vanilla syrup shaken with cranberry and pineapple juice. As juicy as Juliette Gréco at her best.

## VODKA

Ketel One - £9.00

Ketel One Citron - £9.00

Stolichnaya Gold - £9.00

Belvedere - £10.00

Grey Goose - £10.00

Russian Standard - £10.00

Sipsmith - £12.00

Snow Queen - £12.00

Chase - £12.00

Stolichnaya Elite - £14.50

Belvedere Intense - £14.50

Belvedere Black Raspberry - £14.50

Belvedere Pomancza - £14.50

Ultimate - £19.00

## GIN

Tanqueray - £8.00

Bombay Sapphire - £10.00

Hendricks - £10.00

Beefeater 24 - £10.00

Bloom Gin - £10.00

Jensen Old Tom - £11.00

Tanqueray Ten - £11.00

Citadelle Reserve - £12.00

Chase Gin - £12.00

## RUM

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Havana Club 7 yr old - £9.00  
Appleton Extra - £9.00  
Elements 8 Spiced or Gold - £10.00  
Eldorado 12 yr - £11.00  
Angostura 1919 - £12.00  
Havana Club Seleccion de Maestros - £12.00  
Zacapa Solera 23 - £16.00

JB Bally 1997 - £16.00  
Trois Rivières Single Cask, 1998 - £22.00  
Eldorado 21 yr - £25.00  
Appleton 21 yr - £32.00  
Havana Club 15 yr - £40.00  
Clement 1970 - £42.00

## TEQUILA

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Olmeca - £8.00  
Cuervo Especial Gold - £8.00  
Gran Centenario, Reposado - £9.00  
Don Julio Anejo - £13.00

Patron Silver - £14.00  
JC Cuervo Reserva de la Familia - £18.00  
Patron Anejo - £22.00

## BOURBON

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Four Roses - £8.00  
Four Roses Small Batch - £9.00  
Makers Mark - £9.00  
Wild Turkey - £9.00  
Elijah Craig 12 yr - £10.00  
Four Rose Single Barrel - £11.00  
Knob Creek - £12.00

Woodford Reserve - £12.00  
Elijah Craig 18 yr - £14.00  
Noah's Mill 15 yr - £14.00  
Pappy Van Winkle 15 yr - £22.00  
Blantons Gold Reserve - £25.00  
Pappy Van Winkle 20 yr Family Reserve - £29.00

## MALTS

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Bowmore 12 yr - £10.00  
Ardbeg 10 yr - £10.00  
Oban - £10.00  
Glenkinchie - £12.00  
Talisker 10 yr - £12.00  
Dalwhinnie - £12.00  
Lagavulin 16 yr - £13.00  
Glenfiddich Solera 15 yr - £13.00  
Coal Ila 18 yr - £14.00  
Glenfiddich 18 yr - £14.50  
Macallan 12 yr - £12.00

Macallan 18 yr - £18.00  
Dalmore 18 yr - £21.00  
Balvenie 21 yr - £25.00  
Macallan 21 yr - £27.00  
Bowmore 25 yr - £27.00  
Coal Ila 25 yr - £30.00  
Royal Lochnagar Selected Reserve - £30.00  
Isle of Jura Delme Evans 1988 - £30.00  
Glenmorangie Signet - £35.00  
Talisker 25 yr - £40.00  
Brora 30 yr - £50.00

## BLENDED WHISKY

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Crown Royal - £9.00  
White and MacKay 13 - £9.00  
Johnnie Walker Black Label - £9.00  
Johnnie Walker Pure Malt - £15.00  
Johnnie Walker Gold Label - £18.00

Johnnie Walker Blue Label - £35.00  
Chivas Regal 12 yr - £10.00  
Chivas Regal 18 yr - £14.00  
Royal Salute 21 yr - £20.00

## TENNESSEE WHISKY

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Jack Daniels - £8.00

| Jack Daniels single barrel - £15.00

## COGNAC

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Rémy Martin VSOP - £10.00

Rémy Martin Coeur de Cognac - £12.00

Delamain XO 25 yr - £18.50

Hennessy XO - £19.00

Château du Plessis XO - £19.00

Martell XO - £22.00

Hine Antique - £24.00

Rémy Martin XO - £27.00

Maxime Trijol Ancestrale - £55.00

Hennessy Paradis - £65.00

Rémy Martin Extra - £75.00

Lafragette, 1906 - £95.00

Louis XIII de Rémy Martin  
2.5cl - £100.00 / 5cl - £175.00

Louis XIII Black Pearl  
2.5cl - £250.00 / 5cl - £475.00

Louis XIII Rare Cask (bottle) - £20,000

## ARMAGNAC

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Baron de Sigognac VSOP - £9.00

Château de Laubade XO - £15.00

Janneau XO - £25.00

Carrère 1936 - £55.00

Laberdovie 1942 - £80.00

## CALVADOS

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Camut 6 yr - £12.00

Camut 12 yr - £15.00

Camut 18 yr - £18.00

## EAUX DE VIE

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Mette Eau de Vie Thyme - £13.00

Mette Eau de Vie Raspberry - £13.00

Mette Eau de Vie Apricot - £13.00

Mette Eau de Vie Rhubarb - £13.00

Mette Eau de Vie Pear - £13.00

Mette Eau de Vie Lavender - £13.00

Mette Eau de Vie Mirabelle - £13.00

## SHERRIES AND MADEIRA

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Harveys Extra Dry Fino - £7.00

Williams & Humbert Walnut  
Brown Oloroso Sherry - £7.00

Reservas Especiales Amontillado NPU - £10.00

William & Humbert  
Don Guido Pedro Ximenez 20 yr - £9.00

La Gitana Manzanilla, Bodegas Hidalgo - £6.00

Barbadillo Medium Amontillado - £7.00

Barbadillo Fino Pale Dry - £6.00

## PORTS

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Taylor's 20 yr old Tawny - £10.00

Quinta do Noval - £12.00

## SOFT DRINKS, JUICES AND MINERAL WATERS

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Soft drink - £4.50

Fruit Juice - £4.50

**STILL & SPARKLING**

Voss (37.5cl) - £5.75

## TEAS AND COFFEES

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Coffee pot French press - £5.00

Espresso, latte, cappucino, Americano - £5.00

A selection of Postcard Teas - £5.50

Hot chocolate on a stick

Choice of dark chocolate or hazelnut - £6.50

# SNACKS, SHARING & MAINS

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## SNACKS

Vintage Cheddar cheese gougères - £2.50

Brioche fingers, vintage Cheddar and Trealy Farm cured ham - £4.00

Cod brandade ball, saffron aioli - £3.50

Homemade Scotch egg with Trealy Farm black pudding, Branston pickle and mayonnaise - £4.50

Tartine of homemade foie gras terrine - £5.00

Spiced Devon crab gratin on toast - £4.25

Braised oxtail fingers, Béarnaise mayonnaise - £3.75

## SHARING

Selection of French and English cheeses, bread and crackers - £10.00

Tasting plate of Mas charcuterie - £14.50

Tasting plate of Trealy Farm charcuterie - £16.50

## MAINS

Wild Devon mussels marinière on Welsh rarebit - £11.50

Scottish beef burger tartiflette, Reblochon, bacon and caramelised onions - £15.00

Open faced croque-monsieur/madame, Mas cured ham and vintage Cheddar cheese - £11.50

Club sandwich with corn-fed rotisserie chicken, Cranswick smoked streaky bacon and organic eggs - £15.75

Smoked haddock kedgeree with organic soft boil egg - £12.00

Warm quiche of Cranswick smoked bacon, button mushroom and leeks - £10.25

Seared yellowfin tuna Niçoise salad with black olive dressing - £15.25

Aubrey Allen steak tartar, crispy bacon, quail egg and baguette toast - £19.50

Sandwich of Kenmare mild-smoked salmon seaweed bread and horseradish cream - £15.75