

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

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Our Story

“Everything I know about food and dinner parties was taught to me by my beautiful Grandmother, known to all as, Antoinette” said co-owner Aurelia. “Our menus showcase her love for authentic French cuisine, every dishes are prepared with the same love and joy that my Grand-Mère imbibed into our family dinners.”

“As a child, she used to prepare delicious tartines in her kitchen just for me. After living in London for five years, I became homesick and those memories came fluttering back. After a while, it became clear to me that I had to put all my effort and hard work into my dream of recreating my childhood.”

“So, in 2014 I did it. I brought my Grandmother’s table to Covent Garden, serving delicious authentic French food. Having personally acquired every piece of antique furniture and crockery from all over the country it now sits in Chez Antoinette Covent Garden, providing the atmosphere of my childhood”.

Five years later, joined by her husband, Chez Antoinette Victoria was born.

Tucked away behind Victoria Street and only minutes away from St James’s Park and Victoria station, Chez Antoinette Victoria adds to the neighbourhood’s vibrant french restaurant. An oasis of calm locals would prefer us to keep a secret. “We wanted to create a canteen for the locals and provide the business community with a new dining-room” Jean-Baptiste Noel, JB, co-owner.

Chez Antoinette Victoria draws inspiration from the beloved Parisian cafés, combined with a blend of Lyon’s famous guinguettes, reinterpreting classic dishes treating fresh seasonal ingredients with a modern sensibility.

Merci

Aurelia, Jean-Baptiste & the Chez Antoinette Family

ANTOINETTE'S COCKTAILS

All our cocktails are made with premium alcohol. We use French spirits and liqueurs where possible to create a unique experience

CLASSICS

12.5

Espresso Martini

Fair Quinoa Vodka, Fair coffee liqueur, Espresso

Aperol, Campari, St-Germain or Limoncello Spritz

Selected liqueur, Prosecco and soda water

St-Germain Spritz Or Limoncello Spritz

Prosecco, St-Germain or Limoncello, and soda water

Cosmopolitan

Fair quinoa Vodka, Fair kumquat liqueur, cranberry juice, lime juice

French Negroni

Anae gin, La Quintinye Royal red vermouth, Campari and orange slice

Margarita / Spicy Margarita on the rock

Tequila Ocho Blanco, Cointreau, lime juice / Shaked with chilli flakes

Bloody Mary

Grey Goose Vodka, tomato juice, celery salt, Worcestershire sauce, lemon juice, Tabasco and black pepper

French Daiquiri

Havana Club 8, Briottet Crème de Cassis, Staibano Lemon Cream, lime juice, simple syrup

Amaretto Sour

Amaretto, lemon juice, egg white

Whiskey Sour

Maker's Mark, lemon juice, egg white

SPARKLING

15

French 75

Anae Gin, Champagne, lemon juice, simple syrup, bitter angostura, lemon peel

Champagne Chambord

Kir Royal

Champagne, Briottet Crème de cassis, raspberry, peach or mandarine

MOCKTAILS

9

Not Aperol Spritz

Stryk Not Aperitivo, lemon juice and fever tree mediterranean tonic

Not Vodka Cosmopolitan

Stryk Not vodka, lime juice, cranberry juice, passion fruit syrup

Not Vodka Bloody Mary

Stryk Not Vodka, tomato juice, celery salt, Worcestershire sauce, lemon juice, Tabasco and black pepper

Not Rum Mule

Stryk Not Rum, lemon juice and ginger beer

Not Gin Tonic

Sipsmith Free Glider, fever tree mediterranean tonic

GIGI'S HOMEMADE PATISSERIE AND CAKES

Canelé

3

Madeleine

1

Cookies

2-3

- Chocolate & Hazelnut / Double Chocolate / White Chocolate Cranberry

Almond or Blueberry Financier

2-8

Crème Brulée

7

Cake of the day

8

Brioche

3-5

- Praline, Sugar, Chocolate

GIGI'S HOMEMADE CAKES

Add a scoop of ice cream (+£2.5)

Vanilla, Chocolate, Strawberry, Rum & Raisin, Pistachio/Raspberry, Lemon Sorbet

Antoinette's Chocolate Cake

7

Apple Crumble

7

Lemon Meringue Tart

8

Cake of the day

8

SWEET WINE & DIGESTIVES

Sweet

Domaine de Grange Neuve Monbazillac, South West '20 - 125ml/Bottle 50cl

8 / 30

Lusciously sweet with full-bodied, glossy texture and pronounced flavours of honey-baked lemon, apricot, peach and apple

Château Rieussec, Les Carmes de Rieussec, Sauternes '13 - 125ml/Bottle 37.5cl

14 / 39

The delightful aroma of lemon curd, apricot and vanilla gracefully introducing itself with gentle intensity.

Brumaire Pacherenc du Vic Bilh Moelleux, Alain Brumont, 11 Bottle 50cl

59

A real treat for the palate and a great way to finish a nice dinner. Petit Manseng and Petit Courbu grapes

Orange

Gravillas A Fleur de Peau, Minervois '21 Organic

61

White flowers, citrus, muscat and fresh tannins

For any allergen requirements please ask your waiter
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SPARKLING

	125ML	BOTTLE
Le Dolci Colline Prosecco Spumante NV, Veneto, Italy Dry, crisp and refreshing with notes of green apple, pear and lemon.	11	37
Crémant De Loire Langlois Château Fine elegant bubbles with peach and grapefruit with immense freshness.		40
L'Ormarine Extra Brut, Méthode Traditionnelle '20 With a delicately spiced, fruity nose, this wine has fresh, green apple fruit and is nicely rounded, with plenty of texture and ripe lemon acidity.		45
Ayala Brut Majeur Half/75cl/Magnum Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits.	14.5	40/65/125
Ayala Brut Majeur Rosé Carefully crafted from half Chardonnay grapes, with 40 percent Pinot Noir and the remainder Meunier. Pale pink and delicate		79
Laurent Perrier Light, fresh and floral with nuances of white fruits, brioche and zesty acidity.		88
Deutz Brut Classic A well-balanced wine from Champagne Deutz, Brut Classic has a sweet, fruity character. The palate offers notes of marzipan, ripe berries and buttery toast.		88
Champagne Perrier Jouet Brut A fresh, lively, dynamic Champagne, with flavours of white flowers, white fruit, pineapple and grapefruit.		88
Champagne Bollinger Cuvee Special A golden colour with a beautifully fine mousse. The nose is aromatic and complex with ripe fruit and spicy aromas.		59/94
Half Champagne Bollinger Rosé 37.5cl Bronze tones. On the nose, hints of red currant, cherry and wild strawberry along with a spicy touch, not unlike Special Cuvée.		59
Champagne Ruinart Brut A shimmering yellow colour with golden hues. The nose is delicate and fruity displaying dominant aromas of fresh white pear and dry fruits such as hazelnuts and almonds, followed by white flower notes.		120
Champagne Laurent Perrier Rosé Made from 100% Pinot Noir, this iconic Champagne is the benchmark for truly great rosé Champagnes. Bright, salmon pink colour gives way to a nose of soft red fruits such as strawberry, raspberries and black cherries. Similar, red berry fruits on the palate lead to a supple round finish with great length.		140
Champagne Ruinart Blanc de Blanc A supple, harmonious attack on the palate, firm but rounded. A voluptuous texture and vinosity that is not excessive, supported by excellent freshness. A very refreshing mineral finish.		175
Pol Roger Brut 2013 The Brut Vintage 2013 is tightly knit on the nose with notes of lemon peel, grapefruit and white flowers.		180
Bollinger R.D 2008 Layers of hazelnut, pastry and citrus peel on the nose open up on the palate supported by the fine bead of bubbles and refreshing extra brut style. A long, complex toasted almond and honeyed apricot finish is persistent, highlighting the quality of this wine.		390

RED

	175/450ML	BOTTLE
Château Fabres Gasparet Corbières-Boutenac '20 Organic One of Languedoc finest cru, it is a top class organic wine with concentrated old Carignan vines		50
Les Crus du Sud Gigondas, Rhône '21 Delicious intense fruit - glorious Gigondas.	12.5/31	50
Château Milon Saint-Emilion Grand Cru '20 Pretty with lovely fruit aromas of damsons and a hint of strawberry. Nicely balanced structure with good concentration and depth which carries through to the long finish. A classic and delicious Saint-Emilion - well made and elegant.	13.5/33	53
Château Pinaeraie 'Cuvée Authentique', Cahors '20 This wine expresses the almost tender notes of Malbec as well as rich, milky fudge notes from ageing in oak. Rural, complex and complete a delicious wine.		53
Domaine Roblin Sancerre Rouge 'Terre Blanche', Loire Valley '22 Gentle tannins and soft red berry fruit flavours characterise this fresh Pinot Noir. There is plenty of structure from fresh acidity and tannins with underlying subtle spicy oak.		55
Château Lalande, St Julien '21 (Antoinette's favourite) A wine that possesses all the richness and power that you should expect from a classed St Julien estate but at half the price. Textbook pencil lead, tea chest nose with a well structured palate of intense cassis fruit and fine grained tannins.		61
Château Maucoil Chateauneuf Du Pape Tradition '22 Organic A distinctive, intense and organic Châteauneuf-du-Pape, rich and concentrated yet with lovely balance and great elegance		65
Domain Chante Cigale, Châteauneuf-du-Pape '22 75cl/ '17 Magnum This is a traditional Châteauneuf-du-Pape with a peppery, leathery nose. The palate is dry with spices, more pepper and a hint of vanilla before a delicious, firm finish.		63/115
Coutelin Merville St Estephe '06 Typically earthy Saint-Estephe displaying primary notes of beetroot, mulberry and stewed plum with secondary aromas of leather and tobacco. Plenty of grippy tannin.		65
Chateau La Bridane, St Julien '20 A textured, elegant left-bank claret with just a hint of ripe, dark fruit - subtle, seductive and balanced.		67
Brumont Chateau Montus Madiran '18 An intense and complex nose with aromas of red fruit, wild berries, mocha and green pepper. The palate is full-bodied, smooth and deep, with aromas of red fruit coulis.		67
Ballade de La Pointe, Pomerol '19 A very fine dark colour for this Pomerol, with marked tannins as you would expect, a complex wine with a marked vanilla finish.		67
Chanson Côte de Beaune Villages '22 Bright ruby. Delicate fragrances of peony mixed with intense aromas of ripe red fruit (cherries) on a hint of spices.		68
Chanson Santenay '14 Bright ruby colour. Delicate fragrances of violet mixed with refreshing aromas of ripe red berries (raspberry) mixed with spices.		68

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Spirits served at 50ml (25ml on request) unless stated otherwise
Champagne and Traditional method 125ml.

RED

Chanson Montheleie Clos Gauthey 1^{er} Cru '19 Bright ruby colour. Intense aromas of ripe red berries (cherry) and spices on a hint of vanilla.	79
Domaine Berthelemot Pommard 'Noizons' Burgundy '21 This is a beautifully perfumed Pinot Noir with aromas of sweet red berries, subtle savoury spice and firm yet rounded tannins.	83
Vallet Frères Gevrey-Chambertain Burgundy '17 This Pinot Noir displays characters of cherry alongside rustic notes that express the terroir. An inviting 'drink me now' nose which is gently spicy, lightly perfumed, layered tones .	85
Château Paveil de Luze Margaux '14 Soft, supple, feminine and delicate. Tremendous purity of fruit, a creaminess envelopes the palate before flavours of blackberries, vanilla, oak and mint develop, and a smooth, complex finish.	87
Clos St Jean Cahors '15 Clos Saint Jean is a unique experience from the Jouffreau family, winemakers since 1610, whose goal is to rediscover the expression of a once-forgotten vineyard. Complex and mineral, truffle and ripe fruit.	95
Château Haut Marbuzet St Estèphe Bordeaux '16 Oakly aromas with black cherries and smoky coffee. Toasty new French oak is supported by a backbone of ripe dark fruit and a proper tannic structure	100
Château Cantemerle Haut Médoc 5^{ème} Cru Classé '15 This Left Bank Cabernet Sauvignon-based blend has a wealth of sleek blueberry and dark cherry fruit over a background of silky tanninsy	120
Château Grand Puy Lacoste, Pauillac '13 Classically structured with powerful tannins, dense blackcurrants with its hallmark aroma of forest floor.	125
Clos 56 Pomerol Bordeaux '19 Old Vine merlot from a tiny parcel in the heart of Pommerol. It is inky black with intense, super ripe sweet fruit. Concentrated, rich and classy	129
Château Montus Prestige, Madiran '02 Aged in new barrels for 14 months this 100% Tannat has beautifully concentrated cassis fruit, a hint of undergrowth and warm leather, balsamic notes, massively extracted with explosive tannins.	130
Chanson Corton Grand Cru 2013 Bright ruby colour. Floral fragrances mixed with aromas of red and black fruit on a hint of liquorice. Powerful and complex.	133
Château Langoa-Barton St Julien '12 3^{ème} Cru Classé Fruity, short and narrowly constructed, the 2012 Langoa Barton displays a deep ruby/plum/purple color, fresh acids, sweet tannins and less weight, muscle and power than usual.	155
Barroche Pure Châteauneuf du Pape '18 'Pure' is a specific cuvée from Domaine la Barroche, produced almost entirely with Grenache. The vines are over 100 years old and planted in the sandy soils near Château Rayas. The wine has a remarkable minerality and saltiness, while the palate feels smooth and refined, giving the impression of weightlessness	195
Domaine Gambert de Loche Hermitage Cave de Tain '15 Heady notes of milk chocolate, smoke and black pepper seep into luscious blackberry and mulberry flavors in this wine. A voluptuous, glossy Syrah, it's edged by ripe, fine-grained tannins and fresh acidity. One of the best vintage.	205

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Champagne and Traditional method 125ml.

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APERITIFS

Kir Blackcurrant, Raspberry, Peach (125ml)	7.5
Kir Royal Blackcurrant, Raspberry, Peach (125ml)	15
Champagne Chambord	15
Ricard (25ml / 50ml)	4/6
Noilly Prat (50ml)	6
Suze, Lillet Rouge, Lillet Blanc, Martini Rosso, Campari	7
Vermouth Royal La Quintinye (75ml)	8

BEER

Draught	
Vedett Extra Pilsner (Lager) Pint	7.2
Chouffe Session (Lager) Pint	7.8
Bottle	
Vedett Pilsner / IPA (33cl)	6.2/6.5
Chouffe (33cl) 8% Abv	8.6
Duvel Golden Ale (33cl) 8.5% Abv	8.9
Lucky Saint free (33cl)	7
Chouffe Alcohol free (Belgian) (33cl)	7
Sassy French Organic Cider (33cl)	7

DIGESTIFS

All prices shown are based on 50ml serving

Cognac Hine VSOP Rare	12
Cognac AE Dor XO Fine Champagne	24
Delamain XO (from double magnum)	30
Calvados Père Magloire VSOP	12
Calvados Christian Drouin VSOP	16
Eaux de vie de Calvados 30&40	12
G.Miclo Poire William	12
Baron de Sigognac Bas Armagnac 10 yo	12
Louis Roque La Vieille Prune Eau De Vie	12
Armagnac Darroze Les Grands Assemblages 8yo / 12yo	13/15
Yellow Chartreuse / Green Chartreuse	9/10
Absinthe La fee Parisienne	11
Grand Marnier	10
Cointreau / Benedictine	9
Amaretto Disaronno	8
Get 27, Menthe Pastille Giffard, Bailey's, Jagermeister	9

AFTERNOON DRINKS

SOFT DRINKS

Belu Still water (33cl)	3.2
Evian Still water (75cl)	4.8
Perrier Sparkling (33cl)	3.5
San Pellegrino Sparkling (75cl)	4.8
Fever Tree Tonic, Slim Line, Soda, Ginger Beer (20cl)	3.5
Diet Coke / Coke Zero Coke/ Orangina	4
Sirop Monin - mint, grenadine, hazelnut, caramel and vanilla	2.5
Frobishers juice (25cl) - apple, pineapple, tomato, cranberry	5
Freshly squeezed orange juice	5.5
Fentimans lemonade - Victorian, Rose or Elderflower	4.8

TEAS & HERBAL INFUSIONS

English breakfast tea / Earl grey tea by "Tea People"	3.7	
Moroccan Mint Tea by "Tea People"	3.7	
Mariage Frères selection	4.5	
-French breakfast	-Marco polo-black tea	-Darjeeling
-Milky blue	-Jasmin tea	-Thé à l'opera
-Rooibos-bourbon	-Chamomile	-Verbena
Chai latte	3.8	

COFFEES

Espresso	2.6
Babyccino	2.5
Double espresso	3.2
Espresso macchiato	3
Americano	3.2
Cappuccino	3.8
Latte	3.8
Flat white	3.9
Mocha	4
Hot chocolate	4

EXTRAS

Extra coffee shot	0.5
or Almond Milk, Oat Milk, Whipped Cream, Honey, Syrup, Decaf*	
*add a Monin flavour to your coffee: ginger bread, caramel, vanilla & hazelnut	

For any allergen requirements please ask your waiter
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SOFT DRINKS

Belu Still water (33cl)	3.2
Evian Still water (75cl)	4.8
Perrier Sparkling (33cl)	3.5
San Pellegrino Sparkling (75cl)	4.8
Fever Tree Tonic, Slim Line, Soda, Ginger Beer (20cl)	3.5
Diet Coke / Coke Zero Coke/ Orangina	4
Sirop Monin - mint, grenadine, hazelnut, caramel and vanilla	2.5
Frobishers juice (25cl) - apple, pineapple, tomato, cranberry	5
Freshly squeezed orange juice	5.5
Fentimans lemonade - Victorian, Rose or Elderflower	4.8

HAPPY HOUR

Monday to Friday
4.30-6.30pm

Pint of Vedett Pilsner
6

House White or Red wine glass - 175ml
6

Classics Cocktails / Mocktails
8 / 7

NIBBLES

Mixed Olives GF/VE	4.5
Homemade Spicy Cashew Nuts V or Salted Roasted Almonds V	4
Saucisson & Gherkins, Sourdough Bread & Butter	11
Selection of Three French Cheeses, Baguette & Butter V	16
Selection of Charcuterie, Mixed Salad, Baguette & Butter	18
Mixed Selection of Cheese & Charcuterie, with Mixed Salad, Baguette & Butter	19
French fries GF/VE	5
6/12 Escargots de Bourgogne, Garlic Butter, Baguette	10/16
Croque Monsieur	13.5
Beef Fillet Carpaccio, Capers, Truffle Dressing, Focaccia Croutons	15
Pork and Foie Gras Terrine, Cornichons, Homemade Brioche, Date Chutney GF	10
Bread and Butter Basket V	3

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SPIRITS

Vodka (50ml)	
Absolut	8.5
Fair Quinoa Vodka	10.5
Grey Goose	12
Tequila (50ml)	
Tequila Ocho Blanco, Tequila Ocho Reposado	8
Tequila Olmeca Silver	9
Montelobos Mezcal	10
Patron Silver	12
Patron Anejo	14
Whiskies (50ml)	
Famous Grouse, Jameson, Jack Daniels, Makers Mark	8
Armorik Sherry Cask Single Malt	12
Jack Daniel's Single Barrel	12
Woodford Reserve	16
Teeling Small Batch Whiskey	10
Johnnie Walker Black label	10
Balvenie 12 yo	12
Auchentoshan Three wood	13
Talisker 10 yo	14
Dalmore 12 yo	16
Rum (50ml)	
Havana Club 3yo	9
Plantation white 3 stars	9
Trois Rivieres white	9
Kraken Spiced Rum	9
Fair Belize 5yo	12
Plantation Barbados 5yo	12
Gin (50ml)	
served with FeverTree Indian Tonic	
Beefeater	9
G'Vine Floraison	11
Anae by Bollinger	12
Hendricks	12
Fair Juniper Gin	12
Audemus Pepper Pink	13.5
G'Vine Nouaison	13

SELECTION VALLET FRERES

"I have been lucky to acquire a very nice selection of out of time wines from the produceur Vallet Frères founded in 1864.

Drinking old wines in not for everyone as it is a special experience however I find a great pleasure to discover the different parcels and vintages. To me it is so nice to feel what the years have done to the wines. In these days, it is becoming rare to drink a 10 years old wine so you can imagine how exciting I can be to open some 30-40 years old wines in the house..."

We will use our Coravin to serve by the glass to ensure the best quality.

Enjoy!
Jean-Baptiste

	125ML	BOTTLE
Pommard 1983		190
Gevrey Chambertin 1983	35	200
Nuits Saint Georges 1er cru 1982	40	235
Gevrey Chambertin Clos de la Justice 1997		250
Gevrey Chambertin Clos de la Justice 1995		330
Charmes Chambertin Grand Cru 1994		360
Charmes Chambertin Grand Cru 2000		370

PARTY BOTTLES

Wines are always better in a larger format and indeed more fun!

Champagne Ayala Brut Majeur 150cl	120
AIX de Saint-Aix, Aix en Provence '22 Rosé 150cl/300cl	82/150
Rimauresq Cru Classe Rosé '17 150cl/300cl	85/160
Boutinot 'La Cote Sauvage', Cairane '17, 150cl	75
Cairanne, Rhône Valley '18 150cl	75
'Les Côteaux Schisteux' Côtes-du-Rhône, '17 150cl	65
Clos de la Cure, Saint-Émilion Grand Cru Bordeaux '18 150cl	100
Chante Cigale Chateaufeuf du Pape '17 150cl	110
Chateau Maucoil Chateaufeuf du Pape '09 150cl	175
Gevrey Chambertain Clos de la Justice '14 150cl	220

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Champagne and Traditional method 125ml.

WHITE

	175/450ML BOTTLE
<p>Domaine Sainte Barbe, Viré-Clessé 'Chazelles', Burgundy '22 40-80 year old Chardonnay vines grow in a natural bowl which traps sunlight and gives their ripening a boost.</p>	57
<p>Domaine Désiré Petit, Savagnin 'L'Essen'ciel', Arbois-Pupillin '21 With aromas of citrus oils and subtle notes from the wood it has matured in, this has minerality and a marked hazelnut character - long and elegant with a very slight hint of liquorice on the finish</p>	59
<p>Domaine Berthelemot Bourgogne Blanc 'Les Parties' 22 Far grander than its humble appellation might suggest.</p>	59
<p>Domaine G. Saumaize, Pouilly-Fuissé Grande Réserve, AOP Pouilly-Fuissé '21 14.5/36 Fine, full-bodied white Burgundy</p>	60
<p>Domaine Feuillat-Juillot, Montagny 1er Cru Burgundy '16 Elegant, beautifully balanced Montagny made by Françoise Feuillat-Juillot. An expressive nose of delicate yellow fruits with a touch of honey. The palate is precise, supple and savoury minera</p>	60
<p>Domaine de Monteillet, Petit Viogner Pays des Collines Rhodaniennes 19 A good an example of Viognier as you'll find outside of Condrieu. Complex and superbly balanced.</p>	60
<p>Cave De Tain Saint Joseph 'Terre D'Ivoire' '18 Old vine Marsanne from steep granite slopes on the edge of the Massif Central.</p>	63
<p>Vallet Frères Auxey-Duresses, Burgundy '22 With aromas of fresh almonds and earthy blossom, this wine is very supple and nicely balanced with good length. Complex and fine, this wine has a great following and will benefit from decanting before serving.</p>	65
<p>Domaine Chante Cigal 'Extrait', Châteauneuf du Pape, Rhône '20 Flavours of peaches and dulce de leche are overlaid with creamy, spicy oak. The style is unctuous and textured great with food.</p>	80
<p>Vallet Frères Meursault, Burgundy '23 This has a wonderful creaminess on the nose and the palate is well-rounded, poised and elegant with a classic balance between richness and acidity and complex savoury character.</p>	81
<p>Domaine du Monteillet, Condrieu 'Les Grandes Chaillées' Rhône '22 Essence of Viognier, elegant, delicately perfumed, fresh and mineral with layers of flavour and complexity.</p>	82
<p>Chanson Chablis Grand Cru Valmur '15 Gold colour. Floral fragrances mixed with citrus fruit aromas and pale fleshed fruit. Expressive minerality.</p>	86
<p>Miolane Puligny Montrachet Burgundy '22 On the palate, the wine is smooth and mellow, though delicate in texture. Its powerful flavour is mitigated by a fresh acidity, ensuring perfect balance.</p>	96
<p>Domaine Cofinet-Duverney Chassagne Montrachet Blanchots Dessous '22 On the nose, honey and herbal notes such as mint or thyme. On the palate, apple, pear, and tropical fruits notes.</p>	125
<p>Domaine Chanson Meursault Charmes 1er Cru '17 Pale and gold color. Floral fragrances mixed with pale flesh fruit and a hint of vanilla.</p>	140
<p>Chanson Corton Vergennes Grand Cru '17 Pale gold color with emerald tinges. Floral fragrances mixed with intense aromas of white and yellow orchard fruit with a hint of minerality.</p>	215

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Champagne and Traditional method 125ml.
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ROSE

	175/450ML BOTTLE
<p>Gris Marin Camargue '23 A Delicate and mineral with subtle notes of fleshy peach</p>	8/20 32
<p>Bastide des Deux Lunes Côte de Provence '23 A rosé to enjoy on summer evenings</p>	40
<p>AIX de Saint-Aix, Aix en Provence '23 75cl/Magnum Fragrant and well balanced, salmon pink in colour the nose is fresh and fragrant, delicate yet youthful and offers classy notes of watermelon, strawberries and flowers.</p>	12/29 45/83
<p>Rimauresq Cru Classe, Côte de Provence '23 75cl/Magnum The palate is finely balanced; quite savoury spicy red fruit is accented with bright acidity, nice weight and a cleansing, sapid long finish</p>	48/87
<p>Domaine Lafran Veyrolles Organic, Bandol '22 Organic Complex style of rosé with layers of red berry fruit, dried herbs, orange peel and refreshing acidity</p>	49

WINE BY THE GLASS

	175/450ML
White	7.5/18
Maison du Vigneron (Colombard/Ugni Blanc) '23	8/20
L'Ormarine Duc De Morny, Picpoul De Pinet, Languedoc '23	8/20
Boutinot 'La Fleur Solitaire' Côtes-du-Rhône '23	9.5/23
Cave Turckheim Riesling Vieilles Vignes, Alsace '22	13/32
Domaine de Pré Semelé Sancerre, Loire Valley '22	14/34
Domaine de la Motte Chablis Premier Cru Beauroy, Burgundy '22	14.5/36
Domaine G. Saumaize, Pouilly-Fuissé Grande Réserve, AOP Pouilly-Fuissé '21	
Red	
Cuvée Jean-Paul (Grenache/Syrah) '23	7.5/18
Boutinot 'Les Côteaux' Côtes-du-Rhône, Rhone Valley '23	8/20
Clos Bagatelle 'A l'Origine', Saint Chinian, Languedoc '22	9/22
Boutinot 'La Côte Sauvage' Cairanne, Rhône Valley '21	11.5/29
Vallet Frères Bourgogne Pinot Noir, Burgundy '23	12/30
Domaine La Font de Notre Dame Gigondas, Rhône '21	12.5/31
Château Milon Saint-Emilion Grand Cru '20	13.5/33
Vallet Frères Gevrey Chambertain '83 (125cl)	35
Vallet Frères Nuit St George '82 (125cl)	40

RED

	175/450ML	BOTTLE
Alo Jais Noir Carignan, Côtes Catalanes '23 The small yields from this area and its unique soils and landscape give distinctive wines with personality. This wine is intense and complex with dark, rich fruit, delicate tannins and smooth mouthfeel.		30
La Perdrix Solitaire Malbec, Languedoc '23 Rich and robust with flavours of ripe black cherry, liquorice and baking spices		31
Boutinot 'Les Côteaux' Côtes-du-Rhône, Rhone Valley '22 Lovely richness with sun-ripened fruit flavours, cherry, blackberry and herbs de Provence	8/20	32
Cicada Rouge by Chante Cigale, Pays de Méditerranée '23 A full body and lively wine, fruit-forward red from the Southern Rhône.		33
Clos Bagatelle 'A l'Origine', Saint Chinian, Languedoc '22 Equal measures of Grenache, Syrah, Carignan and a dash of Mouvedre	9/22	34
Solas Pinot Noir Pays D'Oc '23 Well balanced medium body with light, bright berry flavours		34
Ollieux Romanis Pt Fantet Hippolyte '23 Organic On the nose there are notes of thyme, rosemary and black cherry with a hint of woody spice		36
Cros Marcillac Lo Sang del Pais, Aveyron '22 Red in the glass with purple hues, the nose is fresh with notes of red fruits and spices dominated by blackcurrant and pepper ry red from the deep of south of France		37
Château de Luc Corbières, Languedoc Organic '22 Organic A Concentrated and savoury red from the deep of south of France		40
Domaine de la Chapelle Chiroubles, Bizot Cuvee SB Red berries, lilac and cherry make for a very pretty bouquet, leading into a fresh and juicy palate with wild strawberry and cranberry notes supported by bright acidity.		40
Domaine de Lathevalle Morgon "Les Charmes" Beaujolais '19 Deep red colour with cherry compote infused with star anise on the nose. The concentrated palate is serious and densely fruity. well structured tannins suggest good ageing potential		44
Boutinot 'La Côte Sauvage' Cairanne, Rhône Valley '21 75cl Magnum Full-flavoured and complex with the typical freshness and elegance coming from our hillside vineyards. Layers of fruit are interwoven and underpinned by a plush texture and supple tannins which propel the scents and flavours of peppery red and black fruits to a vibrant, expressive finish	11.5/29	46/77
Chevalerie Bourgueil Franco de Porc Bio Organic '20 Purple-red colour, appealing nose of sloes, redcurrants and red pepper, firm in the mouth with cherry-bright acidity and earthy-peppery notes		46
Domaine du Monteillet 'La Syrah à Papa', Pays des Collines Rhodaniennes '22 Classic smoky peppery notes on the nose with lush, red fruit on the palate. Robust yet balanced, this is a stunning mouthful of youthful Syrah from Rhône		47
Château Calvimont Graves, Bordeaux '20 Powerful blend of Cabernet and Merlot with great structure, ripe tannins and flavours of black currant, plum, fig and herbal undertones		47
Vallet Frères Bourgogne Pinot Noir, Burgundy '23 Classic Burgundy Pinot Noir, balanced and elegant	12/30	48

WHITE

	175/450ML	BOTTLE
La Lisse Soie d'Ivoire Chenin Blanc, Pays de la Haute Vallée de l'Aude '23 La Lisse Soie d'Ivoire translates as soft ivory silk which invokes the attractive texture of this sensual Chenin Blanc		28
Domaine de Vedilhan Serica Viognier, Languedoc '23 Flavourful yet delicate with apricot, peach and a honeyed texture		30
L'Ormarine Duc De Morny, Picpoul De Pinet, Languedoc '23 Slightly perfumed, ripe melon fruit on the nose. The palate is weighty and ripe but remains fresh and saline.	8/20	32
Boutinot 'La Fleur Solitaire' Côtes-du-Rhône '23 Proper white Côtes du Rhône; fresh, medium-bodied, vinous. The nose is pretty and delicate, just hints of hedgerow flowers. The flavours are nuanced and refined rather than overt	8/20	33
Sauvignon de Tourraine, Les Grandes Vignes, Loire '22 Aromas of green apple, citrus and hints of grass. This light-bodied, vibrantly acidic white enjoys refreshing flavours and distinctive notes of asparagus and elderflower, and a touch of minerality		34
Cave Turckheim Riesling Vieilles Vignes, Alsace '22 From over 30 year old vines - rich and concentrated whilst remaining dry and racy	9.5/23	36
Jean-Luc Colombo Côtes-du-Rhône La Redonne '21 Pale yellow with golden glints. Crisp and very well balanced on the palate		39
Château L'Ermite, Cuvée Sainte-Cécile, Costières de Nîmes, '22 A Tasty, fruity and fresh wine from the Rhone		42
Gewurztraminer, Sables et Galets, '21 A pretty expression of Alsatian Gewurztraminer - clean and perfectly poised		42
Château Calvimont Graves, Bordeaux '22 Delicate, aromatic nose, this wine is herbaceous with ripe weighty fruit on the palate. It has a good linear structure with a gentle complexity and freshness on the finish.		42
Lupin Rousset de Savoie Frangy '18 The flavours are reminiscent of pear, gingerbread, spice and honey with a touch of nougat and the mouthfeel is soft, mellow and off dry		43
Clos de L'Église Macon Charnay, Burgundy '23 Full-bodied and creamy with delicate stone fruit flavours, toasted hazelnut and vanilla		45
Domaine de la Motte Petit Chablis '22 With rich fruit, this Petit Chablis has remarkable elegance and finesse, far superior than the name 'Petit' might suggest		47
Domaine de Pré Semelé Sancerre Mainbré, Loire Valley '23 Crisp and lively with classic Sauvignon Blanc character, flavours of grapefruit, lime zest, tarragon and chalky minerality	13/32	52
Domaine Bouchié-Chatellier Pouilly-Fumé 'Premier Millésimé'22 The top cuvée from Bouchié-Chatellier sourced from selected grapes grown on an outcrop of silex soil.		53
Domaine de la Motte Chablis Premier Cru Beauroy, Burgundy '22 Elegant and mineral with aromas and flavours of green apple, sea spray, lemon and a flinty finish.	14/34	55