



A LA CARTE

APERITIFS

Kir 8 / Kir Royal 12.5	Ricard (50ml) 6	Lillet Blanc (50ml) 6	Noilly Prat (50ml) 6
Mixed olives 4.5	Truffle & Pecorino Nuts 4.5	Bread & Butter 4.5	

SMALL PLATES

Beignets au Fromage(V) <i>With goat's curd and truffle honey 3 pieces per portion. Add 1 at £3.5 each</i>	11	Goat's Cheese Salad (V) <i>With pear, walnuts & vinaigrette</i>	12
Assiette de Charcuterie <i>Served with horseradish cream, bread & cornichons</i>	11/ 16	Beetroot Cured Salmon <i>With seaweed crème fraîche, trout roe & blood orange</i>	12

LARGER DISHES

Roasted Aubergine (VE) <i>Miso & confit garlic glaze, cucumber Piquillo salsa, coconut tahini dressing, molasses, puffed quinoa</i>	16	Roasted Chicken Thighs <i>With creamy leek sauce & leek oil</i>	17
Moules Marinières <i>Steamed mussels in a cream, garlic & white wine sauce</i>	16	Bavette Steak <i>Served with chimichurri or peppercorn sauce</i>	17
Pan-fried Sea Bream <i>With confit fennel & mixed herb velouté</i>	18	Confit Duck Leg <i>With rose harissa chickpeas & wild garlic salsa verde</i>	22
		Slow Roasted Lamb Shoulder <i>With silver skin onions & red wine jus</i>	24

SIDES

Pommes Frites (V)	4.5	Honey glazed Heritage Carrots (V)	5
Pommes Dauphines (V)	6	Spring Greens (V) <i>With garlic butter</i>	5

DESSERTS & CHEESES

Lime Leaf & Raspberry Crème Brûlée	8
Chocolate Pavé	8
Passionfruit Cheesecake <i>With passionfruit coulis</i>	8
Cheese Platter	17

DIGESTIFS

Sauternes (75ml) / Bottle	13 /55
Monbazillac (75ml) / Bottle	10 /42
Port (75ml)	8
Cognac (25/50 ml)	6/ 11
Armagnac (25/50 ml)	6/ 11
Calvados (25/50 ml)	6/ 11

Please let us know if you have any allergies or intolerances
A discretionary service charge of 12.5% will be added to your bill



DRINKS LIST

METEOR LAGER / BLANCHE	5.5	STILL OR SPARKLING WATER (SML/LGE)	2.5 / 6.5
METEOR IPA ALCOHOL FREE	5	APPLE/ORANGE/PINEAPPLE/CRANBERRY JUICE	3.5
SASSY CIDER (BRUT / ROSÉ)	5.5	SOFT DRINKS	3.5
SINGLE/DOUBLE SPIRIT AND MIXER	10/13		
ESPRESSO / DOUBLE ESPRESSO £2/£2.75		ENGLISH BREAKFAST TEA £3	FLAT WHITE, LATTE, CAPPUCCINO £3.5

COCKTAILS

CLASSICS £12.5

ESPRESSO MARTINI

VODKA, KAHLÚA, ESPRESSO COFFEE

FRENCH MARTINI

VODKA, CHAMBORD, PINEAPPLE JUICE

MOSCOW MULE

VODKA, LIME JUICE, GINGER BEER

MARTINI

GIN OR VODKA, DRY OR DIRTY,
LEMON TWIST OR OLIVES

MARGARITA, TOMMY'S OR SPICY

TEQUILA, TRIPLE SEC, LIME JUICE

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

OLD FASHIONED

BOURBON, WHISKEY, ANGOSTURA BITTERS

PALOMA

TEQUILA, PINK GRAPEFRUIT SODA, LIME JUICE,
SYRUP

COSMOPOLITAN

VODKA, COINTREAU, CRANBERRY JUICE, LIME

BLOODY MARY VODKA, TOMATO JUICE,
LEMON JUICE, WORCESTERSHIRE SAUCE,
TABASCO, SALT

FRENCH 75

GIN, CHAMPAGNE, LEMON JUICE, SYRUP

SPRITZ YOUR WAY

APEROL SPRITZ, HUGO SPRITZ OR
LIMONCELLO SPRITZ

SIGNATURES £13.5

MADAME BLANCHE

GIN, TRIPLE SEC, LEMON JUICE, SYRUP

THE BAUDELAIRE

MEZCAL, CHERRY LIQUEUR, MARTINI BIANCO, CITRUS
JUICE, AGAVE, ORANGE BITTERS.

THE PIAF

AMARETTO, COINTREAU, CRANBERRY JUICE, SOUR MIX,
FOAMING BITTERS

THE DENEUVE

VODKA, CREME, MURE, PINEAPPLE JUICE, FOAMING BITTERS

THE BARDOT

RUM, ST GERMAIN, CRANBERRY JUICE, CITRUS JUICE,
VANILLA SYRUP, RASPBERRIES

MOCKTAILS £9

VIRGIN PINEAPPLE MARGARITA

CLEAN CO TEQUILA, PINEAPPLE JUICE, LIME JUICE

POMME POMME

CLEAN CO WHISKY, APPLE JUICE, LIME, GINGER ALE

MADAME PAMPLEMOUSSE CLEAN CO RUM, PINK
GRAPEFRUIT SODA, LIME JUICE, SYRUP

MOULIN ROUGE

CLEAN CO RHUBARB GIN, GRENADINE, LEMON JUICE,
SODA WATER

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