

# FOOD MENU

## PETITES BOUCHEES

Plantain Chips (Sea Salt).....	£ 3.50
Cacahuètes (mix nuts).....	£ 5.50
Olives.....	£ 5.50
Corbeille de pain (Breadbasket).....	£ 5.50

## LEGUMES

Poivrons de Padrón.....	£ 7.50
Roasted Padrón Peppers with, paprika and olive oil	
Chou-fleur.....	£ 7.50
Roasted cauliflower with Greek yoghurt and almonds	
Pomme de terre douce.....	£ 7.50
Roasted Sweet Potato with harissa mayo	
Parmigiana.....	£ 7.50
Aubergine, Tomato sauce, Fresh Mozzarella and Basil	
Poireaux a la crème.....	£ 8.50
Creamy leeks with parmesan and croutons	

## PINSA (PETITE PIZZA)

Margarita.....	£ 9.50
Tomato passata, buffalo mozzarella, basil, olive oil	
Delice de JAC.....	£ 10.00
Raclette & Caramelised Onion with honey drizzle	

## FRUITS DE MER / POISSON

Gambas.....	£ 7.00
King prawns with chilly and white wine sauce	
Saumon .....	£ 8.00
Homemade cured salmon on sourdough bread with crème fraiche and cucumber	

## VIANDES

Boeuf.....	£ 9.50
2 minced beef meatballs with wine and tomato sauce topped with parmesan	
Porc.....	£10.50
Sauteed Chorizo in red wine and honey sauce	
Porc.....	£10.50
2 mini pulled pork burgers with coleslaw	
Canard.....	£12.50
Duck rilette with toasts and gherkins	

## FROMAGE / CHARCUTERIE

Camembert au four.....	£12.50
Baked camembert with garlic and honey	

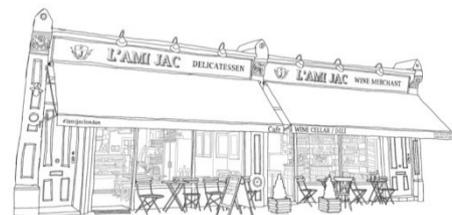
### Cheese or Charcuterie or Mix platter

Please ask the selection of today

1 person.....	£12.00
2 people.....	£20.00
3 people .....	£30.00

## DESSERTS

Mousse au Chocolat.....	£ 7.50
Crème Brulée.....	£ 7.50
Panacotta.....	£ 7.50



# DRINKS MENU

<b>SPARKLING / CHAMPAGNE</b>	<b>125 ml</b>	<b>750 ml</b>
Prosecco di Maria, Famiglia Botter, DOC, 10.5%	£ 9.50	£22.00
Crémant de Bordeaux Rosé NV, Comtesse de Saint-Pey 12%	£14.50	£28.50
Crémant de Bourgogne NV, Cave de Marsigny 11%	£14.50	£35.00
Champagne Remy Carte Blanche NV, 12%	£18.50	£46.50

<b>ROSE WINE</b>	<b>175 ml</b>	<b>750 ml</b>
Château des Brigands 2024, Côtes de Provence, 13%	£12.00	£28.00

<b>WHITE WINE</b>	<b>175 ml</b>	<b>750 ml</b>
Viognier, Tournée du Sud, 2023, Languedoc, 12%	£ 9.50	£28.00
Obeidy, Chateau Oumsiyat 2024, Bekaa Valley, Lebanon, 12.5%	£11.00	£26.50
Picpoul de Pinet, La Serre 2024, Villa Noria, Languedoc, 13.5%	£11.50	£28.00
Roussanne/Grenache Blanc, Domaine de la Bécassonne 2023, Southern Rhone, 12%	£12.00	£28.00
Sauvignon Blanc, Les Petits Faîteaux 2024, Touraine, Loire, 12.5%	£13.00	£30.00
Chenin Blanc, Domaine de la Rouletière 2024, Vouvray, Loire, 12.5%	£14.00	£32.50
Chardonnay, Macon Bussièeres 2023, Burgundy, 13%	£16.50	£35.00

<b>RED WINE</b>	<b>175 ml</b>	<b>750 ml</b>
Merlot, Tournée du Sud 2024, Languedoc, 12.50%	£ 9.50	£28.00
Grenache / Syrah, Les Vignes du Prince 2023, Southern Rhône, 15%	£11.00	£28.00
Pinot Noir, Charmes de Loire, Jean-Marie Reverdy 2023, Loire, 12.5%	£11.50	£28.00
Merlot/Cabernet Sauvignon, Château Tour Bicheau 2022, Graves, Bordeaux, 14%	£12.50	£28.00
Malbec, Bodega La Flor Malbec 2023, Mendoza, Argentine, 14%	£13.00	£31.50
Sangiovese, Chianti Classico 2022, Carpineto, Tuscany, Italy, 13%	£13.50	£32.50
Cabernet Franc, Domaine La Perruche 2022, Chinon, Loire Valley, 12.5%	£14.50	£35.00

## WINE OF THE MONTH

Piquepoul Noir, Chateau Haut-Blanville 2024, Languedoc, Organic, 13.5%	£16.50	£38.50
(only 800 bottles produced)		

## JAC'POT

Choose the colour of the wine and guess the grape variety and the region to get the glass for free	£12.50
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**Any bottle from the shop is available, with an additional cost of corkage for £10.00**

<b>SOFT DRINKS</b>	<b>33 cl</b>	<b>75 cl</b>		<b>25 cl</b>
Still water	£3.50	£6.00	<b>Juice</b> (pear, apple, orange)	£3.50
Sparkling water	£3.50	£6.00		

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### COCKTAILS

Kir with crème de cassis	£10.00
Gin Tonic	£ 8.50
Vodka Tonic	£ 8.50
Aperol Spritz	£10.00
Mojito	£10.00
Negroni	£10.00
Margarita	£10.00
Espresso Martini	£11.00

### FORTIFIED / SPIRITS

	<b>50 cl</b>
Pinot des Charentes Blanc, Reynac 17%	£ 8.50
Porto, Cockburn's Vintage 2018 20%	£ 8.50
Calvados, Chateau du Breuil 40%	£ 8.50
Bas Armagnac, Sempé 40%	£ 8.50
Whiskey Jack Daniel's 40%	£ 8.50
	<b>25 cl</b>
Ricard Pastis, 45%	£ 8.50

### MOCKTAILS

Virgin Mojito (Lime, mint syrup, soda water)	£7.00
Sunset Fizz (Orange juice, lemonade, Grenadine)	£7.00

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### CRAFT BEERS FROM BRASSERIE CARTERON

	<b>33 cl</b>	<b>Pinte</b>
La Trop Blonde 3.30%	£5.00	£11.50
La Trop Blanche 4.00%	£5.00	
La Trop Ambrée 6.50%	£5.50	£12.50
La Trop IPA 4.60%	£5.50	
Cider (Strawberry-Lime)	£5.00	

### OTHER BEERS

	<b>33 cl</b>	<b>Pinte</b>
Asahi 5.00%	£5.00	£8.00
Peroni 5.00%	£5.00	£8.00
Desperado 5.9%	£5.50	
Hoegaarden 4.9%	£5.50	
Shandy	£5.50	
Heineken 0%	£5.00	

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### HOT DRINKS

Espresso	£2.20	Any tea	£2.50
Double Espresso	£2.70	Lemon Honey	£3.20
Cortado	£3.10	Chai Latte	£4.20
Americano	£3.20	Hot Chocolate	£4.50
Flat White	£3.70	Matcha	£4.50
Latte	£3.70 / £4.10 large		
Cappuccino	£3.70 / £4.10 large	Extra : + 0.30p	
Mocha	£3.70 / £4.10 large	Oat Milk, Decaf	