

NON-ALCOHOLIC COCKTAILS

PROVENÇAL LEMONADE 4.00
HOMEMADE ROSEMARY & LEMON THYME SYRUP
MIXED WITH FRESH LEMON JUICE & COVERED WITH
SODA WATER.

RASPBERRY REFRESHER 4.00
RASPBERRY PUREE & VANILLA SYRUP MIXED WITH
APPLE & LEMON JUICE.

JUICES (ALL AT £2.50)

APPLE
ORANGE
CRANBERRY
PINEAPPLE

SODAS (ALL AT £2.50)

TONIC
SLIM LINE TONIC
LEMONADE
SODA WATER
COCA COLA
DIET COKE
GINGER ALE
GINGER BEER
BITTER LEMON

MINERAL WATER

HARROGATE STILL / SPARKLING 75CL 3.50

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SPIRITS SERVED IN 50ML MEASURES UNLESS OTHERWISE STATED,
25ML MEASURES ARE ALSO AVAILABLE

PRICES INCLUDE VAT

A DISCRETIONARY 13 % SERVICE CHARGE WILL BE
ADDED TO YOUR BILL FOR TABLE SERVICE

SIGNATURE COCKTAILS

JULIE'S MAMOU

Beefeater gin & elderflower shaken with fresh lemon & a dash of grenadine, topped up with Sparkling wine. Drink created in 2012 by our regular Julie from the Law Society London.

8.00



PROVENÇAL NEGRONI

Beefeater Dry Gin (lavender Infused)
Gentian de Lure and Lillet.

9.00



WAKE UP CALL

Buffalo Trace bourbon & espresso shot mixed with butterscotch schnapps & caramel liqueur.

9.00



LADY KILLER

Unique blend of Pernod Absinthe & Olmeca tequila, mixed with passion fruit, mint sprigs & fresh lime juice.

10.00



CORSICAN SPICE

P&M Corsican whisky shaken with homemade spiced syrup, black cherry puree and sharpened with fresh lemon.

10.00



LYCHEE & LAVENDER

A variation of a gin martini made with lavender, gin & lychee liqueur with a few drops of our lavender bitters.

8.00



RUM BERRY PUNCH

Gold, dark and spiced rum (Havana, Myers & Sailor Jerry) shaken in a jar with homemade pomegranate cordial, black cherry puree, fresh lemon and topped up with ginger beer.

10.00



PEACH THAT RYE

Lot 40 rye whisky, crème de peche liqueur from Aelred, fresh lemon, mint served with crushed ice
Refreshing punchy summer julep.

10.00



MANDARINE & RYE

Lot 40 rye whisky stirred with Artisanal liqueur from Aelred Mandarin & bitters. Served like winter fruity old fashioned.

10.00



BOURBON & AMERICAN WHISKEY

BUFFALO TRACE

9.00

SOUTHERN COMFORT BLACK

9.00

LOT 40 RYE WHISKEY

10.00

WOODFORD RESERVE

11.00

SAZERAC RYE

12.00

PROVENÇAL & CORSICAN LIQUEURS

GÉNÉPI (PLANTS)

8.50

FARIGOLE (THYME)

8.50

CÉDRAT MAVELA

8.00

CHESTNUT MAVELA

8.00

MYRTE MAVELA

8.00

OTHER LIQUEURS

AMARETTO / BAILEY'S

8.00

COINTREAU / GRAND MARNIER

8.00

ANTICA SAMBUCCA WHITE / BLACK

8.00

KALHUA / FRANGELICO / LIMONCELLO

8.00

CALVADOS

PERE MAGLOIRE VS

9.00

AGUINET 10 Y.O

13.50

ARMAGNAC

SIGOGNAC VSOP

9.00

SIGOGNAC 10 Y.O

10.00

SIGOGNAC 20 Y.O

16.00

COGNAC

MARTELL VS

9.00

MARTELL VSOP

13.50

MARTELL XO

25.00

SPIRITS (INCLUDING MIXER) 50ML

GIN

BEEFEATER	8.00
BOMBAY SAPPHIRE	9.00
HENDRICKS	10.00
PLYMOUTH	10.00
BEEFEATER 24	10.00
TANQUERAY 10	11.00
MONKEY 47	12.00

VODKA

ABSOLUT	8.00
ZUBROWKA	9.00
STOLICHNAYA	9.00
GREY GOOSE	12.00
ABSOLUT ELYX	12.00

RUM & CACHAÇA

HAVANA 3 Y.O	8.00
KOKO KANU	9.00
MYER'S DARK RUM	9.00
SAILOR JERRYS SPICED RUM	9.00
RON DIPLOMATICO	10.00
EL DORADO 12Y.O	10.00
HAVANA CLUB 7 Y.O	9.00
HAVANA CLUB MASTERS SELECTION	15.00
SAGATIBA CACHAÇA	8.00

TEQUILA

OLMECA ALTOS BLANCO	9.00
OLMECA ALTOS REPOSADO	10.00

SCOTCH WHISKY

CHIVAS 12 YEARS	8.00
CHIVAS 18 YEARS	13.50
MACALLAN GOLD SHERRY OAK (SPEYSIDE)	10.00
LAPHROAIG 10 YEARS (ISLAY)	10.00
TALISKER 10 YEARS (SKYE)	10.00
OBAN 14 YEARS (HIGHLAND)	12.00

IRISH WHISKEY

JAMESON	8.00
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SIGNATURE COCKTAILS

LEMON THYME MARGARITA

Tequila shaken with homemade lemon thyme syrup and sharpened up with lemon & bitters.

9.00



POSTCARD FROM ARLES (VAN GOGH STYLE)

Aperol, elderflower and fresh lemon, topped up with sparkling Cremant.
Garnished with a whiff/spray of Absinthe.

9.00



SILVER JULEP

Beefeater gin, elderflower churned with fresh mint, lemon & homemade bitters.
Served in a tin cup.

9.00



MAURESQUE 1840S COCKTAIL

Pernod Absinthe, fresh lemon, orgeat suryp and chilled water. Originally created by French soldiers in the Bataillon d'Afrique 1830/40s.
Described as an iron fist in a velvet glove.

10.00



RASPBERRY & BASIL

Absolut vodka, fresh basil & lime juice mixed with raspberry puree and topped up with ginger beer.
Served tall.

9.00



PASTIS OLD FASHIONED

Aelred pastis infused Buffalo Trace bourbon & bitters stirred for a provençal twist on a classic cocktail.

9.00



RUM N ROLL

Havana rum, mixed with homemade cranberry & almond syrup shaken in a jam jar with fresh lemon and pineapple juice.

10.00



GREEN CANDY

Koko Kanu coconut rum, pineapple juice, fresh basil leaves, lemon juice & bitters.

10.00



POMME FANNY

Green apple muddled with Calvados, pomme vert liqueur & fresh lemon juice.
All shaken with homemade spice syrup.

10.00



HEADHUNTER

Crème de Cassis fresh basil leaves,
Olmeca Altos Plata tequila topped up with tonic.

10.00



CLASSICS & INNOVATIONS COCKTAILS

SWEET WINE

CORPSE REVIVER

Gin, Cointreau, dry vermouth & fresh lemon juice shaken together and served straight up into an absinthe rinsed glass. A great classic created at the Ritz in Paris by Frank Meyer around 1930s.

10.00



70ML

75CL

DEATH IN THE AFTERNOON

Pernod Absinthe, fresh lemon, simple syrup, shaken and topped up with Champagne. Champion drinker Ernest Hemingway claimed to have invented the Death in the Afternoon, a delicious & risky pairing of absinthe and Champagne, himself.

12.00



DOMAINE DES SCHISTES JOIA (75CL)
2015 (MUSCAT)

5

45.00

DOMAINE DES SCHISTES (75CL)
RIVESALTES (SOLERA)

55.00

AVIATION

Beefeater Gin, Maraschino and Violette liqueur shaken with fresh lemon. First published in Hugo R. Enslinn's 1916 *Recipes for mixed drinks* and made great use of the Alps sky hence the name and colour.

9.00



FRENCH 75

A classic sophisticated champagne cocktail made with gin, fresh lemon juice, sugar & topped up with Champagne. Created at Harry's bar in Paris in 1925.

12.00



PORT

70ML

75CL

GEORGIA MINT JULEP

Martell cognac & bourbon churned with peach liqueur & fresh mint. All the flavors combine fantastically together. A great classic.

10.00



FONSECA
NV

7.50

38.00

FRENCH MARTINI

Absolut vodka shaken with mixed berry liqueur, fresh lemon & pineapple juice. Easy drinking and very fruity.

9.00



TAYLORS
2002 VINTAGE PORT

14.00

105.00

VINTAGE MOJITO

Havana 7y.o. rum, homemade syrup, fresh lime & mint, topped up with soda water.

10.00



BOULEVARDIER

Bourbon, Campari & Lillet rouge. Negrinis older Cousin from Paris

10.00



PEGU CLUB

Beefeater Gin, Cointreau, fresh lemon & orange juice shaken with angostura & orange bitters. Created in Burma circa 1920s, a well travelled classic and one of the empires favorites.

9.00



PROVENÇAL & CORSICAN ROSÉ

LA TRAVERSIERE 24.00
2016 Bouches Du Rhone
(Grenache, Syrah)

LES DUCLAUX, SAINTE VICTOIRE 31.00
2016 Cotes De Provence
(Grenache, Syrah, Cinsault, Cabernet Sauvignon)

DOMAINE POLI 34.00
2016 IGP Ile de Beauté, Corsica
(Nielluccio)

CHÂTEAU LA COSTE ROSE D'UNE NUIT 46.50
2017 Coteaux d'aix, Provence
(Grenache, Syrah, Mourvedre)

DOMAINE PIERETTI 59.00
2016 Corsica
(Grenache Nielluccio, Alicante)

CLOS ST MAGDELEINE 76.00
2016 Cassis
(Grenache, Cinsault, Mourvèdre)

PASTIS & ABSINTE

25ML

CORS'ANIS 45 (CORSICAN)	4.50
DAMI (CORSICAN)	4.00
HENRI BARDOUIN	4.50
JANOT	4.50
JANOT BLEU	4.00
LOU CASTELLANOU	5.50
51 PASTIS	4.50
PERNOD	4.00
RICARD	4.00
ABSENTE 55% ABV	5.50
PERNOD ABSINTHE 69% ABV	6.00
LA FEE ABSINTHE 69% ABV	6.00
GRANDE ABSENTE 68% ABV	6.50

PROVENÇAL & CORSICAN APÉRITIFS

50ML

GENTIANE DE LURE	8.00
NOIX DE LA ST JEAN	8.00
RINQUINQUIN À LA PÊCHE	8.00

OTHER APÉRITIFS

CAMPARI	8.00
APEROL	8.00
PIMM'S NOI	8.00
SUZE	8.00
JAGERMEISTER	8.00
MARTINI BIANCO	(100ML) 8.00
LILLET BLANC	(100ML) 8.00
LILLET ROUGE	(100ML) 8.00

BEERS

METEOR DRAUGHT 5% ABV	3.00 / 5.00
CLASSIC 27 PILS 5% ABV 33CL	4.50
KRONENBOURG 5% ABV 27.5CL	4.00
PIETRA (CORSICAN BEER) 6% ABV 33CL	6.00

CHAMPAGNE & SPARKLING

	125ML	75CL
AIMERY GRANDE CUVÉE "BRUT" N.V Crémant de Limoux	6.50	35.00
	125ML	75CL
LALLIER "GRANDE RÉSERVE" N.V Champagne	12.00	70.00
PERRIER JOUËT "BRUT" N.V Champagne		117.00
PERRIER JOUËT "BLANC DE BLANCS" N.V Champagne		148.00
BOLLINGER "LA GRANDE ANNEE 2007" Champagne		150.00
PERRIER JOUËT "BELLE ÉPOQUE" 2011 Champagne		180.00
KRUG "BRUT" NV Champagne		203.00
LALLIER ROSÉ "BRUT" N.V Champagne	13.5	80.00
PERRIER JOUËT BLASON ROSÉ "BRUT" N.V Champagne		136.00
PERRIER JOUËT "BELLE ÉPOQUE" ROSÉ 2004 Champagne		228.00

REST OF FRANCE RED

ANNE DE JOYEUSE 2016 Pays d'Oc (Malbec)	29.50
SAUMUR-CHAMPIGNY 2015 Loire (Cabernet Franc)	33.50
DOMAINE CHANSON 2014 Burgundy (Pinot Noir)	42.00
M. CHAPOUTIER, "LES MEYSONNIERS" 2016 Crozes Hermitage, Rhone Valley (Syrah)	46.50
L'ORATOIRE-ST-MARTIN, 2015 Cairanne, Rhone Valley (Grenache Noir, Mourvedre, Syrah)	48.00
CHÂTEAU PEYRABON 2005 Haut Medoc (Cabernet Sauvignon, Merlot)	60.00
DOMAINE DUCLAUX 2010 Châteauneuf du Pape, Rhone Valley (Cinsault, Grenache, Mourvedre, Syrah)	61.00
PHILIPPE COLIN 2014 Chassagne-Montrachet, Rouge. (Pinot Noir)	70.00
LOUIS JADOT "LE VAUCRAIN" 2009 Côtes-de-Nuits Villages (Pinot Noir)	95.00
BENJAMIN LEROUX "AUX ALLOTS" 2014 Nuits-Saint-Georges, Burgundy (Pinot Noir)	117.00

SOUTH OF FRANCE RED

MÉDITERRANÉE, CASTELLAS	24.00
2016 Bouches du Rhône (Grenache, Carignan)	
DOMAINE DES SCHISTES "ILICO"	28.00
2016 IGP Côtes Catalanes (Carignan, Grenache noir, Mourvedre)	
DOMAINE POLI	33.00
2016 IGP Ile de Beauté, Corsica (Nielluccio)	
DOMAINE DE LA CITADELLE "CHÂTAIGNIER"	36.50
2016 Lubéron (Grenache, Syrah, Mourvèdre)	
CHATEAU LA COSTE ROSE D'UNE NUIT	47.00
2016 Côteaux d'Aix, Provence (Grenache, Syrah)	
CHATEAU LA CANORGUE	51.00
2015 Lubéron (Grenache, Syrah, Mourvèdre)	
CHATEAU CRÈMADE	66.00
2010 Palette, Provence (Grenache, Mourvèdre, Syrah, Cinsault, Carignan)	
DOMAINE NAPOLEON "BRIZI"	62.00
2013 Patrimonio, Corsica (Nielluccio)	
DOMAINE DU PATERNEL "GRANDE RESERVE"	70.00
2014 Cassis, Provence (Grenache, Mourvèdre)	
TERREBRUNE	84.00
2013 Bandol (Mourvèdre, Grenache, Cinsault)	

WINE BY THE GLASS & CARAFE

GLASS/ CARAFE/ BOTTLE/

WHITE WINE

	175ML	450ML	750ML
MARIUS – M. CHAPOUTIER	6.50	17.00	24.00
2017 Pays D'Oc			
LANGLOIS CHÂTEAU	7.50	19.50	29.50
2017 Saumur			
DOMAINE POLI	8.00	22.00	33.00
2017 IGP Ile de Beauté, Corsica			
LANGLOIS CHÂTEAU	10.00	27.00	42.00
2017 Sancerre			
DOMAINE DE COLOMBIER	11.50	32.50	49.00
2016 Chablis			

ROSÉ WINE

LA TRAVERSIERE	6.50	17.00	24.00
2017 Bouches Du Rhône			
DOMAINE POLI	8.00	22.00	34.00
2017 Ile de Beauté, Corsica			

RED WINE

LOU CASTELLAS	6.50	17.00	24.00
2016 Bouches du Rhône			
ANNE DE JOYEUSE MALBEC	7.50	19.50	29.50
2016 Pays d'Oc			
DOMAINE POLI	8.00	22.00	33.00
2017 IGP Ile de Beauté, Corsica			
DOMAINE CHANSON	10.50	27.00	42.00
2015 Burgundy			
CHÂTEAU PEYRABON	14.00	36.00	60.00
2005 Haut Médoc			

SOUTH OF FRANCE WHITE

MARIUS - MICHEL CHAPOUTIER 2017 De Pays D'oc (Vermentino)	24.00
DOMAINE DES SCHISTES "ILLICO" 2017 IGP Cotes Catalanes (Vermentino, Grenache, Maccabeu)	28.00
DOMAINE POLI 2017 IGP Ile de Beauté, Corsica (Vermentino)	33.00
CHÂTEAU COUJAN 2014 Languedoc, St Chinian (Marsanne, Grenache blanc, Vermentino)	35.50
DOMAINE DE LA CITADELLE "CHÂTAIGNIER" 2017 Luberon (Clairette, Ugni Blanc, Grenache Blanc)	36.50
DOMAINE TRIENNES, "VIOGNIER" 2015 Côteaux Varois (Viognier)	44.00
DOMAINE TORRACCIA 2017 Porto Vechio (Vermentino)	52.50
DOMAINE COURONNE DE CHARLEMAGNE 2014 Cassis (Marsanne, Clairette, Ugni Blanc, Sauvignon Blanc)	59.50
DOMAINE NAPOLEON "BRIZI" 2014 Patrimonio, Corsica (Vermentino)	61.50
DOMAINE RICHAUME "TRADITION BLANC" 2012 Côtes de Provence (Rolle, Clairette)	62.00
DOMAINE DU PATERNEL "BLANC DE BLANCS" 2017 Cassis, Provence (Clairette, Marsanne & Ugni Blanc)	66.00
ANTOINE ARENA, "CARCO" 2014 Patrimonio, Corsica (Vermentino)	74.00

REST OF FRANCE WHITE

DOMAINE LANGLOIS-CHÂTEAU 2017 Saumur, Loire Valley (Chenin Blanc)	29.50
LANGLOIS-CHÂTEAU 2017 Sancerre, Loire Valley (Sauvignon Blanc)	42.00
DOMAINE CHANSON 2014, Viré-Clessé, Burgundy (Chardonnay)	45.00
DOMAINE DE COLOMBIER 2016 Chablis, Burgundy (Chardonnay)	49.00
LA CHARNOIE COULBOIS 2017 Pouilly Fumé, Loire Valley (Sauvignon Blanc)	55.00
JEAN-BAPTISTE PONSOT "MONTPALAIS" 2015 Rully 1er Cru, Burgundy (Chardonnay)	60.00
DOMAINE DUCLAUX 2012 Châteauneuf-du-Pape (Southern Rhone white blend)	66.00
BÉATRICE & PASCAL LAMBERT, "ROCHETTE" 2010 Chinon, Loire Valley (Chenin Blanc)	68.00
M. CHAPOUTIER, LES GRANILITES 2015 St Joseph (Southern Rhone white blend)	76.00
DOMAINE DU MONTEILLET 2016 Condrieu (Southern Rhone white blend)	90.00
JEAN-CLAUDE BACHELET, "LES AUBUES" 2015 Puligny-Montrachet, Burgundy (Chardonnay)	110.00
BENJAMIN LEROUX 2015 Meursault, Burgundy (Chardonnay)	114.00