

SNACKS

FRENCH BAGUETTE £6
Garlic and chicken fat butter

GORDAL OLIVES £6.5 VG

CUMBRAE OYSTERS £4/PC

FRIED ALMONDS £4.5 VG

V Vegetarian
VG Vegan
VGA Vegan Available

SOMETHING
EXTRA?

ASK YOUR SERVER FOR OUR DAILY
SEAFOOD AND TRUFFLE SPECIALS

STARTERS

MOULES MARINIÈRE £14
White wine, garlic and cream,
French baguette

CHICKEN LIVER PARFAIT £13
French baguette croutons, fig chutney

FAUX GRAS £13
Toasted brioche, cashew &
fig chutney V VGA

FRIED SQUID £12
Chipotle aioli, lemon

BAKED TRUFFLED
CAMEMBERT £16
Stuffed with black truffle puree, baked
with garlic, truffle honey, thyme and
served with charred sourdough V

CHARCUTERIE £15
Chorizo, salchichon, serrano ham,
guindilla chilli, caperberries,
cornichon, French baguette

FRENCH ONION SOUP £13
Gruyere crouton, chives

SEAFOOD TEMPURA
(MARKET PRICE)
Warm garlic butter, fennel pollen & lemon

MAINS

GRUYERE AND CONFIT
ONION BURGER £20
Toasted milk bun, brandy cheese sauce,
gruyere, charred and confit onion

PAN ROASTED
MONKFISH TAIL £30
Celeriac puree, sage and pine nut beurre
noisette, crispy Jerusalem artichokes

7ºZ BLACK ANGUS FILLET £45
Koffman fries, smoked bone marrow
BORDELAISE SAUCE/CAFÉ DE PARIS
BUTTER/PEPPER SAUCE

OX CHEEK BOURGUIGNON £26
Ox cheek, slow cooked in red
wine with carrots, pearl onion,
bacon lardon, pomme puree

SALAD NIÇOISE £13
Olives, green beans, soft boiled egg, potato,
tomato, lettuce, lemon vinaigrette V
ADD SEARED TUNA £10

TAGLIATELLE £18.5
Fresh tagliatelle, chicken stock and
butter sauce, pecorino, black pepper

POULET RÔTI, FRITES, JUS £26
Whole poussin cooked in garlic and
herbs, Koffman fries, red wine jus

PAN ROASTED HAKE FILLET £27
Lobster bisque, pomme puree, samphire

SIDES

TRUFFLED MACARONI
AU GRATIN £7.5

SUPER GARLICKY MASH £6
Creamy butter mash, confit
garlic and crispy garlic V

CRUSHED JERUSALEM
ARTICHOKE £7
Hazelnut vinaigrette

GARLIC GREEN BEANS
ALMONDINE £6.5
Lemon, garlic, almond V

PIERRE KOFFMAN FRIES £6
Skin on and extra crispy VG

MAISON SALAD £6.5
Rocket, watercress, spinach, shallot,
mustard & dill dressing, Parmesan

Bon Appetit x

CHAMPAGNE & SPARKLING

125ML / BTL

MOËT & CHANDON

IMPÉRIAL

£90.00

Champagne, France

VEUVE CLICQUOT

YELLOW LABEL

£15.00 / £95.00

Champagne, France

BLANC DE BLANCS

JACQUART 2015

£110.00

Champagne, France

PROSECCO

VIA VAI

£7.50 / £30.00

Veneto, Italy

LAURENT PERRIER

CUVÉE ROSÉ BRUT

£130.00

Champagne, France

VEUVE CLICQUOT

ROSÉ

£120.00

Champagne, France

LAMBRUSCO

PIZZINI

£40.00

Kings Valley, Australia

DOM PÉRIGNON

VINTAGE 2013

£275.00

Champagne, France

SPARKLING RIESLING

EINS ZWEI ZERO 0.0%, LEITZ

£5.50 / £29.00

Rheinhessen, Germany

BLANC

175ML / 250ML / BTL

VINHO VERDE

SIGNUS, QUINTA DA LIXA

£7.50 / £9.85 / £29.00

Vinho Verde, Portugal

PINOT GRIGIO

VERITIERE

£8.00 / £11.00 / £32.00

Veneto, Italy

PICPOUL DE PINET

RESERVE DE LA ROQUEMOLIERE

£33.00

Languedoc-Roussillon, France

The local translation for Picpoul is "lip stinging," a nod to the vivacious acidity these wines are known for. Wafts of sea-breeze mingle with delightful notes of citrus, appleskin and herbs, this wine was made to pair with oysters from the nearby Étang de Thau, but we find they work equally as well with Scottish Oysters...

GRENACHE BLANC

MAISON SATURNIN

£7.25 / £9.50 / £28.00

Languedoc-Roussillon, France

MUSCADET

SEVRE ET MAINE, POYET

£34.00

Loire, France

ALBARINO

MARTIN CODAX

£11.25 / £15.25 / £45.00

Rias Baixas, Spain

GAVI DI GAVI

CRISTINA ASCHERI

£12.00 / £17.00 / £50.00

Piedmont, Italy

Named for winemaker Matteo Ascheri's mother, as it is her favourite wine that he makes. Thin-skinned Cortese, the white grape that makes Gavi, releases the aromas of white peach, flicks the nose with wild herb, then settles on the tongue in a swirl of apple, lemon and melon.

SAUVIGNON BLANC

ORGANIC KATE

AUBERT & MATHIEU

£9.50 / £13.00 / £38.00

Languedoc-Roussillon, France

SANCERRE

LE ROCHOY ORGANIC, LAPORTE

£65.00

Loire, France

SAUVIGNON BLANC

GLAZE BROOK

£12.00 / £17.00 / £50.00

Marlborough, New Zealand

CHABLIS

PREMIER CRU MONTMANS, TRICON

£70.00

Chablis, France

GEWURZTRAMINER RESERVE

TRIMBACH

£65.00

Alsace, France

CHARDONNAY

LES MOUGEOTTES

£9.50 / £13.00 / £38.00

Languedoc-Roussillon, France

The wines from Mougeottes are out to prove that the Languedoc region should be taken more seriously. This Chardonnay gets a healthy dose of oak that adds beautiful notes of vanilla and caramel to the underlying flavours of grilled pineapple. A big wine to stand up to bold flavours.

COLLIO BIANCO

COL DISORE

RUSSIZ SUPERIORE

£75.00

Friuli, Italy

CHENIN BLANC

THE FMC, KEN FORRESTER WINES

£90.00

Western Cape, South Africa

The King of Chenin, Ken's Flagship Marvelous Chenin, the pinnacle of Chenin Blanc mastery. Luxurious layers: pineapple, candied lemon, apricot, ginger, and vanilla. Hints of honey, spice, and crème brûlée with elegant oak and refreshing vibrancy.

COTE DE BEAUNE BLANC

JOSEPH DROUHIN

£100.00

Burgundy, France

ROUGE

175ML / 250ML / BTL

FLEURIE

LA BONNE DAME LOUIS TETE

£46.00

Beaujolais, France

PINOT NOIR

LES MOUGEOTTES

£8.00 / £11.00 / £32.00

Languedoc-Roussillon, France

GRENACHE NOIR

MAISON SATURNIN

£7.25 / £9.75 / £28.00

Languedoc-Roussillon, France

RIOJA GARNACHA

SIERRA CANTABRIA

£62.00

Rioja, Spain

SAINT CHINIAN

DOMAINE DU BARRES

£7.50 / £10.25 / £30.00

Languedoc-Roussillon, France

An often overlooked AOC in the south of France, Saint Chinian wines show an incredible combination of power and drinkability. This blend of Syrah and Grenache emits all the warmth of the Mediterranean sunshine, along with a generous portion of ripe mulberry and a flick of spice.

TEMPRANILLO

HEREDAD DE TEJADA

£8.50 / £12.00 / £35.00

Rioja, Spain

MERLOT

CHATEAU PIERRON

£8.30 / £11.75 / £34.00

Bordeaux, France

MALBEC

LA MASCOTA

£9.80 / £13.75 / £40.00

Mendoza, Argentina

SYRAH/VIOGNIER

PALOOZA AUBERT AND MATHIEU

£8.70 / £12.25 / £36.00

Languedoc-Roussillon, France

SHIRAZ

THE DEAD ARM D'ARENBERG

£90.00

Mclaren Vale, Australia

CORBIERES

MARIE ANTOINETTE AUBERT & MATHIEU

£42.00

Languedoc-Roussillon, France

Childhood friends who reunited as adults to push the boundaries of French wine, Aubert & Mathieu wines have a special place in our hearts. This organic blend combines a savoury nose of toast and fresh red fruits with notes of peppermint and plum on the palate.

MARGAUX

LE RELAIS DE DURFORT-VIVENS

£100.00

Bordeaux, France

GRENACHE

THE DERELICT VINEYARD D'ARENBERG

£55.00

Mclaren Vale, Australia

MATARO

TEUSNER

£14.50 / £20.50 / £60.00

Barossa, Australia

Nicknamed "The Dog Strangler" after a translation of the grape's French name "Estrangle-Chien," this is a rich and velvety red wine hailing from the Barossa Valley in South Australia. Intense and dark wine, showing aromas of dark fruit, black pepper, and liquorice.

SAINT EMILION GRAND CRU

DAME GAFFELIERE

£120.00

Bordeaux, France

TANNAT

TERROIR EXCLUSIVO CASA VALDUGA

£65.00

Campanha, Brazil

The 8 months passage through French oak barrels provides great aromatic complexity, with notes of leather and vanilla integrated into the nuances of red and black fruit, denoting the full ripeness of the fruit. The tannins are firm, supporting the acidity and ensuring a long persistence.

CHATEAUNEUF-DU-PAPE ROUGE

DOMAINE CHANTE CIGALE

£85.00

Rhone, France

ROSE

175ML / 250ML / BTL

COTES DE PROVENCE

DOMAINE DE L'AMOUR

LA VIDAUBANAISE

£11.50 / £16.50 / £48.00

Provence, France

CINSAULT ROSE

LA LANDE

£8.00 / £11.00 / £32.00

Languedoc-Roussillon, France

SANCERRE ROSE

LES GRANDMONTAINS

DOMAINE LAPORTE

£55.00

Loire, France

While the white wines of Sancerre are certainly more well known, the area makes exceptional Rose as well. This 100% Pinot Noir Rose has a lovely salmon colour, a great concentration of citrus and berry flavours, with a dry, crisp finish.

MAISON
by GLASCHU