

# DRINKS

## WINES

RED			SPARKLING			
	Btl	250ml	175ml	Btl	Glass	
<b>FRENCH PINARD</b> Alain Gayrel, South West France Delicious 'vin de soif' from the Garyl family in Gaillac.	18.50	6.85	5.45	<b>CREMANT DE BOURGOGNE</b> Domaine Deliance, Burgundy Produced using exactly the same method as champagne this is from a grower in Burgundy at the top of his game.	39.95 7.10	
<b>MERLOT GRAND MAYNE</b> Grand Mayne, Cotes du Duras An up and coming producer from this up and coming region to the east of Bordeaux.	22.95	7.45	5.95	<b>CHAMPAGNE CARTE BLANCHE</b> Camille Savès Located in the Grand Cru of Bouzy, Savès produce all their exceptional wines by hand in tiny quantities.	59.95 8.50	
<b>BORDEAUX ROUGE</b> Ch La Gravelle, Bordeaux A family owned Château close to Libourne who make lovely, very typical wines from the region.	25.95	8.50	6.85	<b>VEUVE CLICQUOT YELLOW LABEL BRUT</b>	68.00	
<b>PINOT NOIR</b> Domaine Muret, Languedoc Grown on limestone soil which helps to balance the ripe Pinot fruit with a vein of mineral freshness.	26.50	8.75	6.95	<b>VEUVE CLICQUOT ROSÉ BRUT</b>	84.00	
<b>AIR DE REMEJEANNE</b> Domaine de la Remejeanne, Cotes du Rhone A blend of Grenache and Syrah produced organically by the young star of the Rhone Olivier Remejeanne.	27.50	9.25	7.45	WHITE		
<b>LES ESCURES MALBEC</b> Mas del Perie, Cahors New wave Cahors produced on the limestone Quercy plateau which lends the dark brooding Malbec a scented light footed quality	29.95	10.95	8.45	<b>FRENCH PINARD</b> Alain Gayrel, South West France A 'bistro' blend of local varieties from Gaillac produced to be deliciously drinkable as an aperitif or with food.	18.50 6.85 5.45	
<b>INSTANT CAPMARTIN</b> Capmartin, Madiran Typically a very full bodied wine from the south west, the addition of Cabernet Sauvignon gives it a wonderful lift.	29.95	10.95	8.45	<b>DOMUS BLANC</b> Domaine d'Uby, Gascony Classic Gascon white blend of Sauvignon and Colombard, typically lighter in body but vibrantly fruit forward.	22.95 7.45 5.95	
<b>BEAUJOLAIS-VILLAGE</b> Manoir de Carra, Cahors The old vine Gamay planted on granite soil used for this wine gives it a serious edge and refined concentration.	28.95	9.75	7.75	<b>CHARDOISIE SAUVIGNON</b> Champs de Carra, Languedoc Produced by a Sancerrois in the Tours region, this is a taut mineral style of Sauvignon.	26.50 8.75 6.95	
<b>AUNEY L'HERMITAGE</b> Chateau Saint Aubon, Bordeaux A small organic domaine in the heart of Graves producing delicious, fruit driven wine with classic Graves texture.	35.00			<b>POUZAC VERMINTINO</b> Domaine Pouzac, Languedoc Known as Rolle in the region, Pouzac grow this Mediterranean infused white near the town of Pezanas.	23.95 7.95 6.45	
ROSÉ				<b>MURET CHARDONNAY</b> Domaine Muret, Languedoc Christophe Muret is a star of the Languedoc, and this is one of his best kept secrets, balancing ripe fruit with refreshing acidity.	24.95 8.50 6.75	
<b>ROSÉ OSÉ</b> Domaine Muret, Languedoc A super example of the classic Provence style of rosé, made for quenching the thirst.	21.95	6.95	5.75	<b>VIOGNIER</b> Champs de Carra, Languedoc Fred Sambardier, from Beaujolais, has a tiny parcel of Viognier in the south from which he produces a fresh, easy going aromatic wine.	28.50 9.25 7.45	
<b>VOL DE NUIT</b> Domaine Loup Bleu, Cotes de Provence The true Provence rosé, organically produced beneath the peak of Mont Sainte-Victoire in Puyloubier.	29.95	9.95	7.95	<b>PETIT CHABLIS</b> Chateau de Chemilly, Chablis Two brothers, Yannick and Loic, produce beautifully crafted wines and their Petit Chablis is no exception.	29.95 10.95 8.45	
SWEET WINE				<b>MACON VILLAGE</b> Domaine des Gandines, Burgundy Using biodynamic methods, the pure chalk soil gives this wines a racy, mineral edge.	29.95 10.95 8.45	
<b>GRAND MAYNE</b> Domaine de Grande Mayne, Cotes de Duras Botrytis, or noble rot, gives this Semillon Sauvignon blend the air of something very special.	29.95	4.95				

Wines by the glass are available by 125ml as well.

## APERITIFS & BEERS

<b>PASTIS RICARD</b> 150ml 5.25	<b>ESTRELLA DAMM</b> 330ml 4.6% 4.50
<b>KIR VIN BLANC</b> Peach, blackcurrant or blackberry liquor 175ml 6.25	<b>MEANTIME LONDON LAGER</b> 330ml 4.5% 4.50
<b>KIR CRÉMANT</b> Peach, blackcurrant or blackberry liquor 125ml 7.90	<b>MODELO ESPECIAL</b> 330ml 4.5% 4.50
<b>CURIOUS BREW</b> 568ml 4.7% ALC 5.10 - 275ml 4.7% ALC 3.10	<b>CURIOUS APPLE CIDER</b> 330ml 5.2% 4.75

## SOFT DRINKS

<b>FRESHLY SQUEEZED ORANGE JUICE</b> 4.00	<b>ORANGINA</b> 250ml 2.75
<b>FRESH APPLE OR GRAPEFRUIT JUICE</b> 250ml 2.50	<b>EVIAN MINERAL WATER</b> 330ml 2.25 - 750ml 3.95
<b>COCA COLA, DIET COKE</b> 330ml 2.75	<b>BADOIT SPARKLING WATER</b> 330ml 2.25 - 750ml 3.95

Service not included. Whilst every care is taken with your meal, we cannot guarantee a 100% allergen free environment; nor can we guarantee against the processes used by our suppliers, unless otherwise stated. Our recipes may change, so please check each time you visit us. Please ask your waiter for more information about allergens. Our products are subject to availability. All our products may contain traces of nuts.

# BREAKFAST - BRUNCH

Served from 7am until 12pm

Our eggs are free range and served with toasted PAUL bread

## PETIT DÉJEUNER COMPLET

2 fried eggs, dry cure bacon, traditional course cut Toulouse sausage, Provençale tomato, grilled field mushroom **9.25**

## POCHÉ & BOUDIN NOIR

1 poached egg, black pudding, Provençale tomato & toasted brioche **8.50**

## BROUILLÉS SAUMON

3 scrambled eggs, Scottish smoked salmon, Provençale tomato **9.95**

## AVOCAT & JAMBON DE BAYONNE

PAUL multigrain bread, avocado, crisp Bayonne ham, tomato, yogurt **6.95**

With a poached egg **8.50**

## ARNOLD BENNETT OMELETTE

A famous classic smoked haddock omelette, created, so the story goes, for the novelist Arnold Bennett at the Savoy hotel **12.95**

## OEUF BÉNÉDICTE

2 poached eggs, ham, hollandaise sauce & bread **7.95**

## OEUF ROYALE

2 poached eggs, Scottish smoked salmon, hollandaise sauce & bread **8.95**

## OEUF FLORENTINE

2 poached eggs with wilted spinach, hollandaise sauce & bread **7.95**

## OEUF POCHÉS

2 poached eggs, Provençale tomato & bread **4.50**

## OEUF À LA COQUE

2 boiled eggs, Provençale tomato & bread **4.50**

## OEUF AU PLAT

2 fried eggs & toast **4.50**

## OEUF BROUILLÉS

3 scrambled eggs, Provençale tomato & bread **4.95**

## OMELETTE

3 eggs, Provençale tomato & bread **4.95**

## EXTRAS

Emmental cheese, sautéed mushrooms each **95p**

Ham, dry cure bacon each **1.50**

## BREAD & VIENNOISERIE

### CORBEILLE DU PÂTISSIER TO SHARE

Basket of 3 freshly baked viennoiseries & half flûte **6.45**

### CORBEILLE DU BOULANGER

Basket of freshly baked assorted bread with butter & jam **4.95**

### BRIOCHE PERDUE

Brioche French toast with crème anglaise or warm chocolate sauce **5.25**

### DEMI BAGUETTE    PAIN TOASTÉ

With butter & jam **1.95**

With butter & jam **2.75**

## HOT

### CROISSANT FROMAGE

Cheese croissant **4.50**

### CROISSANT JAMBON FROMAGE

Ham & cheese croissant **4.95**

### CROQUE MONSIEUR

Ham, Emmental cheese **6.95**

### CROQUE MADAME

Topped with a fried egg **8.45**

## POT

### PORRIDGE MYRTILLE

Blueberry porridge (v) **4.50**

### SALADE DE FRUITS

Fresh fruit salad (v) **4.75**

### YAOURT GRANOLA FRAISE

Strawberry, granola, strawberry jam, yoghurt (v) **4.95**

# LUNCH - DINNER

Served from 12pm

## BOARDS

### MOULES MARINIÈRE

Mussels, white wine, tarragon, garlic & cream

served with PAUL Baguette **11.45**

### FROMAGES BOARD

Fourme d'Ambert, Tomme, Camembert & goat's cheese & Reblochon

with grapes, apple & bread (for 2 or 3 persons) **15.95**

### CAMEMBERT AU FOUR

Oven-baked Camembert with rosemary, garlic & honey **7.95**

### CHARCUTERIE BOARD

Saucisson sec, jambon cru, coppa, rosette, paté, smoked duck,

cornichons, butter & assorted bread (for 2 or 3 persons) **18.45**

### MIXTE BOARD

Charcuterie & fromages mixed platter, cornichons butter & assorted bread **19.95**

## BREAD

### CORBEILLE A PAIN

Basket of bread to share **2.95**

### GOUGÈRE AU FROMAGE

Cheese puffs to share **3.25**

## SOUP

### SOUP DU JOUR

Soup of the day served with PAUL bread **5.75**

### SOUP A L'OIGNON

Classic French onion soup, topped with Emmental cheese & PAUL

baguette, oven-baked **6.95**

## STARTERS

### PATÉ DE CAMPAGNE

Paté with red onion comfiture & cornichon **6.95**

### OEUF COCOTTE A LA BASQUAISE

Baked egg with d'Espelette pepper, peppers, shallots & tomato **5.45**

### SARDINES

Pan-fried sardines on PAUL multigrain bread, shallots & grilled peppers **5.95**

## MAINS

## FISH & SALADS

### POÊLÉE DE CABILLAUD AUX MOULES

Pan Fried Cod fillet served with ratte potatoes, spinach & mussels

in saffron sauce **16.95**

### ARNOLD BENNETT OMELETTE

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for the novelist Arnold Bennett at the Savoy hotel **12.95**

### STEAK DE THON ET SA NIÇOISE

Seared tuna steak, soft boiled egg, green beans, cherry tomatoes,

peppers, new potatoes, anchovies, black olive **14.45**

### SAUMON FUMÉ

Scottish smoked salmon, avocado, spinach, cherry tomato, mixed seeds

& poached egg **13.95**

### BOULANGÈRE

Roasted peppers, cherry tomatoes and soft boiled egg (v) **12.95**

### POULET AUX AGRUMES

Chicken breast, peas, broad beans, citrus & mixed leaves **13.95**

## MEAT

### NAVARIN D'AGNEAU

Lamb stew with a twist, made with tender cut of lamb and chunky vegetables

slowly cooked in a stock flavoured with bay leaves & mixed herbs **14.95**

### CONFIT DU CANARD

Confit duck, gratin dauphinois & cherry sauce **14.95**

### ENTRECÔTE (RIB-EYE)

10oz rib-eye steak, 28 days dry aged, Provençale tomato,

French fries & Béarnaise or Bordelaise sauce **19.95**

### BURGER BOEUF

180g Aberdeen Angus burger, baby spinach, tomato & gherkins **12.95**

- Add three cheese **14.95**

### COQ AU VIN

Red wine marinated free range chicken, bacon lardons, carrots celery, onions

& mushrooms **13.95**

## VEGETARIAN

### BURGER VÉGÉTARIEN

Field mushrooms, goat's cheese, baby spinach, tomato & gherkins (v) **11.95**

### GRATIN DE RAVIOLES DE ROYAN

Ravioli, Emmental, bread crumbs and parsley (v) **12.95**

### RAGOUT DE LEGUMES AU PISTOU

Artichoke, broad beans, fennel, tarragon and red onion (v) **11.95**

# DESSERTS

## DESSERTS

### PROFITEROLES

Choux pastry with vanilla ice cream & chocolate sauce **5.95**

### SAUTERNES CRÈME BRULÉE

Sauternes baked egg custard **6.95**

### MOUSSE AU CHOCOLAT

PAUL bottomless mousse **6.45**

### TARTE & GATEAUX DU JOUR

Ask your waiter for the tart or cake of the day **5.50**

## ICE CREAM

### GLACES & SORBETS ARTISANAL

Vanilla, chocolate, brown butter pecan, honeycomb, coffee ice cream

raspberry, mango sorbet **4.95**

### COUPE DAME BLANCHE

Vanilla ice cream, hot chocolate sauce and whipped cream **5.95**

## HOT DRINKS

	Medium	Large
ESPRESSO	2.00	2.75
MACCHIATO	2.00	2.75
AMERICANO	2.80	3.15
CAPPUCCINO	2.95	3.30
LATTE	2.90	3.25
FLAVOURED LATTE	3.30	3.65
FLAT WHITE	2.85	
MOCHA	3.60	3.95
MOCHACCINO	3.60	3.95
PAUL HOT CHOCOLATE	3.60	3.95
CHOCOCINO	3.60	3.95
CHAI LATTE	3.30	3.65
TEA	For 1 2.40	For 2 3.60
English Breakfast, Earl Grey, Green, Mint, Vanilla, Darjeeling		

EXTRAS Caramel, vanilla or hazelnut syrup, espresso shot **40p**

*Decaf available*

## AFTERNOON TEA FOR TWO

Served from 2.30pm till 5.30pm

### ARTISAN BREAD SANDWICHES

(vegetarian option available)

### 2 MINI MACARONS

### 2 SLICES OF CAKE

### BRIOCHETTE

Served with jam and whipped cream

WITH A HOT DRINK **25.00**

WITH A GLASS OF CRÉMANT **30.00**

WITH A GLASS OF CHAMPAGNE CAMILLE SAVES **35.00**

WITH A GLASS OF VEUVE CLICQUOT **45.00**

Our products are subject to availability. All our products may contain traces of nuts. (V)=Vegetarian