

## LIQUEURS

50ml	DISARONNO AMARETTO	7.50
	BAILEY'S	7.50
	WHITE ANTICA SAMBUCA	5.70
25ml	BLACK ANTICA SAMBUCA	6.75
	MALIBU	5.70
	FRANGELICO	5.95
	DRAMBUIE	6.00
	GALLIANO	5.70
	KAHLUA	5.70
	TIA MARIA	5.70
	COINTREAU	5.70
	GRAND MARNIER	5.85
	SOUTHERN COMFORT	5.50
TEICHENNE PEACH SCHNAPPS	5.50	
PIMM'S	7.95 / JUG 17.95	

## COFFEES & TEAS

AMERICANO ....	2.75	DOUBLE	
CAPPUCCINO ..	2.75	MACCHIATO....	2.75
ESPRESSO .....	2.75	MOCACCINO...	2.75
DOUBLE		HOT	
ESPRESSO .....	2.75	CHOCOLATE ...	2.75
FLAT WHITE.....	2.75	SHAKERATO ....	4.00
LATTE.....	2.75	LEMON	
MACCHIATO....	2.75	ICED TEA .....	4.00
		ICED COFFEE ...	4.00

Regular and Decaf available

Whole, skimmed and soya milk available.

SELECTION OF TEAS..... 2.35

- English breakfast
- Earl grey
- Pure green
- Peppermint
- Fresh mint
- Camomile
- Lemon & ginger
- Organic raspberry inferno
- Peach & rhubarb

## NON ALCOHOLIC BEER

HEINEKEN 330ml, 0.0% abv	4.00
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## SOFT DRINKS

KINGSDOWN SPRING WATER	4.00
still or sparkling 75cl	
KINGSDOWN SPARKLING PRESSE 33cl	3.25
Rhubarb, Elderflower or Orange	
REAL KOMBUCHA	5.00
ROYAL FLUSH 33cl	
COKE 33cl	3.25
DIET COKE & COKE ZERO 33cl	3.00
LEMONADE 20cl	3.00
HOMEMADE LEMONADE	4.00
GINGER BEER 20cl	2.75
GINGER ALE 20cl	2.75
TONIC / SLIMLINE TONIC 20cl	2.75
SODA WATER 20cl	2.75

## JUICES

FRUIT JUICES	3.00
orange, apple, pineapple, cranberry	
passion fruit or tomato	

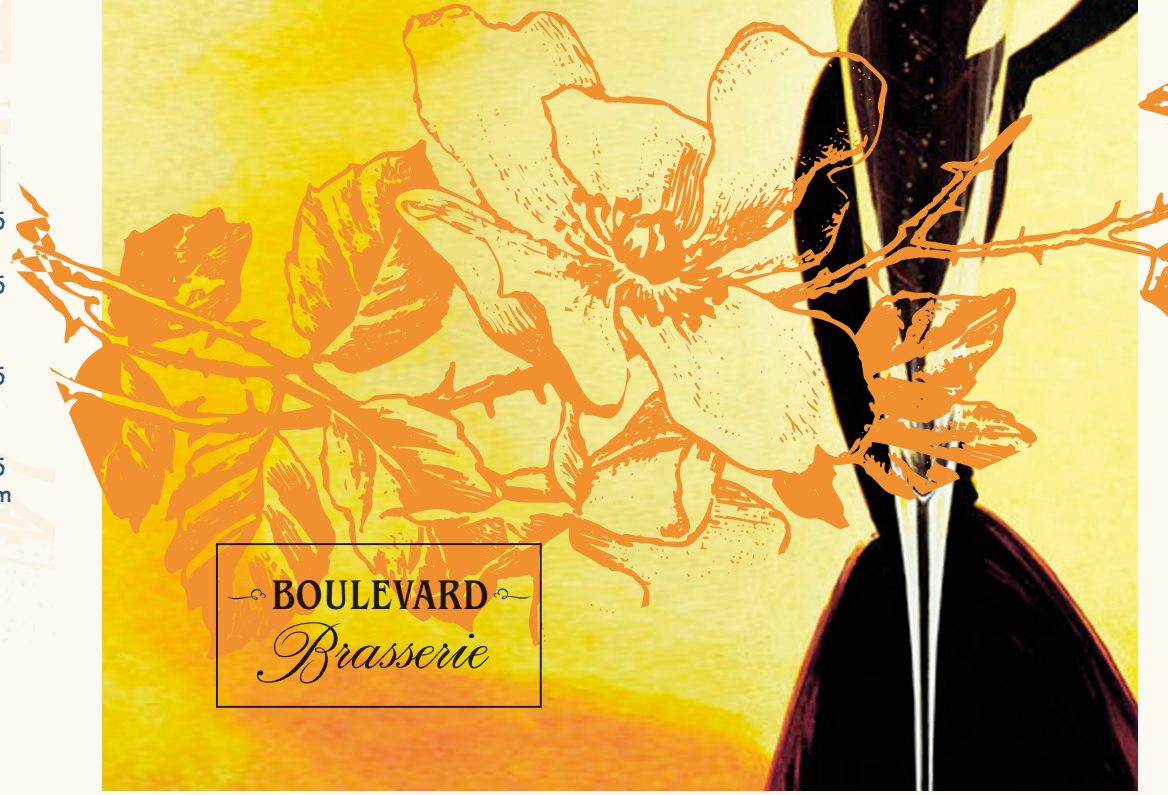
## AFTER DINNER DRINKS

GOLDEN CADILLAC	7.95
Galliano, creme de cacao white & cream	
ESPRESSO MARTINI	7.95
Eristoff vodka, Kahlua, creme de cacao white, espresso coffee	
BRANDY ALEXANDER	7.95
Courvoisier cognac, creme de cacao dark and cream	
ANGELS TREAT	7.95
Brugal Anejo rum, Disaronno amaretto & cream	

## BEERS & CIDER

KRONENBOURG 275ml, 4.6% abv	4.75
VEDETT IPA 330ml, 5.5% abv	5.25
BIRRA MORETTI 330ml, 4.6% abv	5.25
CIDRE BRETON 330ml, 5.0% abv	5.00

# Bar Menu



BOULEVARD  
Brasserie

## BAR NIBBLES

**BREAD, BUTTER AND OLIVE TAPENADE** 2.75

**DRY ROASTED NUTS** 2.75

**FRENCH FRIES** 3.95

**GREEN OLIVES** from Provence 2.95

**CHICKEN LIVER PARFAIT** 8.95  
candied walnuts, tamarind glaze, pear & ginger  
compote and toasted country bread

**BAKED BRIE IN FILO** 7.95  
a wedge of brie in filo pastry with  
cranberry chutney and mixed salad

**FRENCH CHEESE BOARD** 9.95  
Comte, Sainte-Maure, Fourme D'ambert and Munster  
served with quince jelly and celery

Please notify a member of staff if you have an allergy  
or ask for further allergen information.

## BUBBLY COCKTAILS

### KIR ROYALE

Champagne and creme  
de cassis 9.95

### PEACH BELLINI

Prosecco, peach purée  
and creme de peche 7.95

### APEROL SPRITZ

Prosecco, Aperol  
and soda water 8.95

### CLASSIC CHAMPAGNE COCKTAIL

Champagne, Courvoisier cognac,  
brown sugar and Angostura bitters 9.95

### FRENCH REVOLUTION

Champagne with Eristoff vodka & creme de  
framboise & Chambord liqueur 9.95

### ST GERMAIN ROYALE

Champagne and elderflower  
liqueur 9.95

### FRENCH 75

Champagne, Tanqueray gin, fresh  
lemon juice and caster sugar 9.95

<b>WHISKY BLEND</b>	25ml	<b>SHERRY</b>	75ml
FAMOUS GROUSE	5.50	TIO PEPE	5.50
FAMOUS GROUSE BLACK	6.50		
CHIVAS REGAL	6.50	<b>PORT</b>	75ml
JOHNNY WALKER RED LABEL	6.50	TAYLOR'S LBV 2011	7.25
JOHNNY WALKER GOLD RESERVE	8.00		
CUTTY SARK	5.50	<b>DIGESTIFS</b>	50ml
<b>AMERICAN WHISKEY &amp; BOURBON</b>	25ml	GRAPPA TOSOLINI	6.00
JACK DANIELS	5.65	JAGERMEISTER	6.50
JIM BEAM	5.65	LIMONCELLO	5.70
JIM BEAM BLACK	6.50	POIRE WILLIAM	6.25
JIM BEAM RED STAG	6.00	<b>COGNAC</b>	25ml
MAKERS MARK	6.50	COURVOISIER VS	6.50
WOODFORDS RESERVE	7.00	REMY MARTIN VSOP	7.50
<b>SINGLE MALT WHISKY</b>	25ml	HINE ANTIQUE XO	16.00
OBAN 14yr	9.00	HENNESSY XO	19.00
LAPHROAIG 10yr	7.50	<b>ARMAGNAC</b>	25ml
GLENMORANGIE 10yr	7.50	BARON DE SIGOGNAC	6.80
GLENFIDDICH 12yr	7.00		
MACALLAN GOLD 1824	8.50	<b>CALVADOS</b>	25ml
MACALLAN 18yr	19.00	MAGLOIRE FINE	6.50
<b>IRISH WHISKEY</b>	25ml		
SLANE	5.65		
<b>RYE WHISKEY</b>	25ml	<b>ALL MIXERS £1</b>	
CANADIAN CLUB	6.00		





## SPARKLING WINE



<b>LE DOLCI COLLINE PROSECCO</b> Fresh and gently fruity fizz with a clean, refreshing finish	<u>7.95</u>	<u>34.95</u>
<b>CHAMPAGNE GREMILLET BRUT NV</b> Fine mousse, luscious taste, delightfully balanced	<u>9.95</u>	<u>45.95</u>
<b>CHAMPAGNE GREMILLET ROSE BRUT</b> Ripe raspberry & strawberry flavours	<u>47.95</u>	
<b>TAITTINGER BRUT 'LA FRANCAISE' NV</b> Lovely & rich with lingering flavours	<u>62.00</u>	
<b>LAURENT PERRIER ROSE NV</b> Ripe red berry flavours, creamy, textured and soft finish	<u>90.00</u>	
<b>DOM PERIGNON BRUT VINTAGE '06</b> Honey & almond with flavours of dried apricot and brioche	<u>180.00</u>	

## WHITE WINE



<b>MAISON DE VIGNERON SEC</b> Colombard / Ugni Blanc (VdP Côtes de Gascogne, France '16)	<u>5.25</u>	<u>13.50</u>	<u>20.95</u>
<b>PINOT GRIGIO MIRABELLO</b> (Venezie, Italy '17)	<u>6.75</u>	<u>17.50</u>	<u>25.95</u>
<b>SAUVIGNON BLANC, ELEGANCE</b> (Cave de la Bastide de Levis, France '16)	<u>6.75</u>	<u>17.50</u>	<u>25.95</u>
<b>CHARDONNAY, NORDOC</b> (IGP d'Oc, France '16)	<u>6.75</u>	<u>18.00</u>	<u>26.95</u>
<b>RIOJA BLANCO</b> (Cune, Spain '16)	<u>7.50</u>	<u>18.95</u>	<u>29.95</u>
<b>PICPOUL DE PINET, DOMAINE DE LA MIRANDE</b> Picpoul (Languedoc, France '17)	<u>7.50</u>	<u>18.95</u>	<u>29.95</u>
<b>SAUVIGNON BLANC, TE WHARA RA</b> (Marlborough, New Zealand '16)	<u>8.00</u>	<u>20.95</u>	<u>31.95</u>
<b>RIESLING, FRITZ WILLI</b> (Mosel, Germany '16)	<u>8.00</u>	<u>20.95</u>	<u>31.95</u>
<b>CHABLIS, DOMAINE GERARD TREMBLAY</b> Chardonnay (Burgundy, France '16)	<u>9.00</u>	<u>23.95</u>	<u>34.95</u>
<b>SANGERRE, DOMAINE GERARD FIOU</b> Sauvignon Blanc (Loire Valley, France '16)	<u>37.95</u>		
<b>CHABLIS 1er CRU, TREMBLAY</b> Chardonnay (Burgundy, France '16)	<u>42.95</u>		
<b>MEURSAULT, DOMAINE CHAVY-CHOUET 'LES NARVAUX'</b> Chardonnay (Burgundy, France '15)	<u>55.95</u>		

*Vintages are subject to change 125ml wine measure also available upon request.*

## ROSE WINE



<b>DUNE GRIS DE GRIS</b> (Camargue France '17)	<u>5.95</u>	<u>15.95</u>	<u>23.95</u>
<b>ANCORA PINOT GRIGIO ROSE</b> (IGT Provincia di Pavia, Italy '17)	<u>6.95</u>	<u>17.00</u>	<u>25.95</u>

## RED WINE



<b>MAISON DE VIGNERON ROUGE</b> Grenache / Syrah / Merlot (VdP de Vaucluse, France '16)	<u>5.25</u>	<u>13.50</u>	<u>20.95</u>
<b>MERLOT, JEAN D'ALIEBERT 'LES CLAIRIERES'</b> (Minervois, France '16)	<u>6.25</u>	<u>16.50</u>	<u>24.95</u>
<b>PINOT NOIR, LES VOLETS</b> (Vallée de L'aude, France '17)	<u>6.75</u>	<u>18.00</u>	<u>26.95</u>
<b>CABERNET SAUVIGNON, DOMAINE DE L'OLIBET</b> (Pays d'Oc, France '16)	<u>7.00</u>	<u>18.25</u>	<u>27.95</u>
<b>PETITE SYRAH, DOMAINE MAS MONTEL</b> Shiraz (Languedoc, France '16)	<u>7.50</u>	<u>18.95</u>	<u>29.95</u>
<b>FLEURIE 'LE QUARTIER' CRU BEAUJOLAIS</b> Gamay (France '16)	<u>8.00</u>	<u>20.95</u>	<u>31.95</u>
<b>CAHORS, 'CEDRE HERITAGE' CHATEAU DU CEDRE</b> Malbec (Cahors, France '15)	<u>8.50</u>	<u>21.95</u>	<u>32.95</u>
<b>RIOJA RESERVA, GAVANZA</b> Tempranillo (Rioja, Spain '12)	<u>9.00</u>	<u>23.95</u>	<u>34.95</u>
<b>BOURGOGNE, DOMAINE HERESTYN</b> Pinot Noir (Burgundy, France '15)			<u>39.95</u>
<b>CHATEAUNEUF DU PAPE, CUVÉE DES SOMMELIERS</b> Grenache / Syrah (Cotes du Rhone, France '12)			<u>49.95</u>
<b>CHATEAU LALANDE, ST JULIEN</b> Cabernet Sauvignon / Cabernet Franc / Merlot (Bordeaux, France '13)			<u>54.95</u>

## DESSERT WINES



<b>MUSCAT DE RIVESALTES</b> Chateau de Jau '15			<u>5.50</u>
<b>MONBAZILLAC</b> Domaine de l'ancienne cure '14			<u>5.75</u>
<b>BANYULS RIMAGE</b> Les clos de Paupilles '14			<u>6.25</u>
<b>PORT LATE BOTTLED VINTAGE</b> Taylors '12			<u>6.75</u>

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