

BUBBLES

175ml BTL

SPARKLING

Château Cossée Crémant de Loire	10	50
Moët & Chandon Brut Imperial NV	15	70
Moët & Chandon Brut Imperial Rose		90
Ruinart Blanc De Blanc		120

CIDER/POIRE

Sassy Le Vertueux Poire	6
Sassy La Sulfureuse Pink	6
Sassy La Inimitable Cider	6
Sassy Small Batch Cider	7

BEER

Pilsner	5
IPA	5

NA BEER	BTL
Lucky Saint	5



A discretionary service charge of 13% will be added to your bill.
For advice on allergies and intolerances please contact a member
of staff.



Bar
COUPETTE



FOOD MENU

APERTIFS

Nocellara Olives	3.5
Truffle Nuts	3 5



Petites 'Assiettes

Taste and Tell

Buttermilk Fried Chicken,
With Honey Mustard Aioli 10

Goat Cheese Mousse,
honey, bread sticks 9

Vegan Ratatouille,
basil herb crush 8

Truffle Egg Mayo,
vinaigrette 7

FRENCH FRIES 5
Add on Truffle And Gruyere 4

FROMAGE 'ET CHARCUTERIE THE BOARDROOM

CHEESE

Truffle Brie, Comte, St. 20
Nectaire, Cornichons,
Crostini, Fig Cranberry
and Red Wine Compote,
Quince and Grapes

CHARCUTERIE

Coppa, Chorizo, Smoked 20
Duck and Ham, Tarragon
Mustard, Cornichons,
Capers and Toasts

LES SANDWICHES

BETWEEN BREAD

STEAK

Bavette, Caramelized Onion, 18
Mustard Aioli, Rocket Leaves,
Gruyere Ciabatta, Dipping Jus

GRILLED CHICKEN

Chicken, Roasted Pepper and 16
Onion Aioli, Lamb Lettuce
Pickled Raisins, Brioche

PRAWN COCKTAIL

Espelette Marie Rose in a Pain 16
Au Lait

CROQUE MONSIEUR/MADAME

Mornay, Jambon, Gruyère, 14
Sourdough

Add ons Fried Egg - 2

CHEESE TOASTIE

Smoked Cheddar, Comte, New 12
Onions

WINE

RED

	125ml	175ml	BTL
Merlot	7	9	30
Malbec	8	10	35
Pinot Noir	9	11	40
Bordeaux	13	15	70

ORANGE

	125ml	175ml	BTL
French Orange	11	12	45

ROSE

	125ml	175ml	BTL
Rose de Provence	11	12	45

WHITE

	125ml	175ml	BTL
Viognier	7	9	30
Sauvignon Blanc	8	10	35
Gewurztraminer	9	11	40
Riesling	10	12	45

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COCKTAILS



POMEGRANATE COSMOPOLITAN

CITRUS VODKA, POMEGRANATE ACID,
ELDERFLOWER LIQUEUR, CRANBERRY
JUICE

13



COFFEE NEGRONI

BROWN BUTTER WASHED ARMAGNAC, SWEET VERMOUTH,
BANYULS, CAMPARI, COFFEE WASHED

13



CARAVELA

TEQUILA, MEZCAL, ANCHO REYES RED,
PASSIONOLA, PINEAPPLE CORDIAL

13



FROZEN WHITE RUSSIAN

ALMOND INFUSED JAMAICAN RUM, COFFEE
LIQUEUR, OAT CREME, TONKA BEAN

13



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COCKTAILS



GOLD RUSH FIZZ

BOURBON BENEDICTINE, OAT CREAM,
LEMON & HONEY CORDIAL, SODA

13



LA VIGNE

Cognac, Montbazillac golden raison
and saffron cordial, yellow
chartreuse, crémant

11



VIEUX CARRE

RYE, CALVADOS, SWEET VERMOUTH, PLUM
FERNET, BITTERS

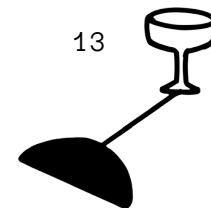
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FREEZER MARTINI

GIN, LILLET BLANC, ORANGE BITTERS

13



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COCKTAILS



JASMINE GREEN TEA HIGHBALL 13
COLDBREWED JASMINE GREEN TEA, GIN,
MELON LIQUEUR, ELDERFLOWER LIQUEUR



PETIT DÉJEUNER 13
RYE, MALT WHISKY, COFFEE LIQUEUR,
ALMOND LIQUEUR, CHOCOLATE BITTERS

GUILT FREE COCKTAILS



PINADA – 7
PINEAPPLE X2 | COCONUT SORBET | LONDON ESSENCE
ROASTED PINEAPPLE SODA.



LOW COST NEGRONI – 7
LYRE’S ITALIAN ORANGE | FAKE VERMOUTH | BLOOD
ORANGE SHRUB.



NO REGRETS SPRITZ – 7
ELDERBERRY | FAKE LIME | BLUEBERRY & MUFFIN
SODA.



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COUPETTE LEGACY COCKTAILS



CHAMPAGNE PIÑA COLADA 15
Bacardi Rum Blend | Agricole Rhum |
Pineapple x2 Coconut Sorbet | Moet
& Chandon Brut



APPLES 11
Calvados | Clarified Apple Juice |
Carbonated



CHOCOLATE & RED WINE 13
Bacardi 8 Rum | Rubis Chocolate
Wine | Mozart Dark Chocolate Cocoa
x2 | Minus Cream | De Gras Red Wine
Blend



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