

THE

FRENCH TABLE

Wines by the Glass, Carafe, Bottle

White	Glass	Carafe	Bottle
La Ferme Petit Paul Reserve, Languedoc, 2020 <i>Colombard, Vermentino</i>	7.50	20.00	26.00
Albert Maurer, Alsace, 2020 <i>Pinot Blanc</i>	8.50	24.00	30.00
Domaine des Chezelles, Loire Valley, 2021 <i>Sauvignon Blanc</i>	9.50	25.00	31.00
Domaine Seguinot-Bordet, Chablis AOC, 2020 <i>Chardonnay</i>	10.50	32.00	38.00
Red			
Albert Maurer, Alsace, 2020 <i>Pinot Noir</i>	7.50	20.00	26.00
Château Gaudou Exception, Cahors, 2020 <i>Malbec</i>	8.50	24.00	30.00
Domaine Mathieu, Seriziers, Côtes du Rhône, 2019 <i>Grenache, Syrah</i>	9.50	25.00	31.00
Château Haut Rian Parcelleire, Bordeaux, 2018 <i>Merlot, Cabernet Sauvignon</i>	10.50	32.00	38.00
Sweet			
Château Haut Rian, Cadillac, 2020 <i>Semillon (sweet)</i>	10.00		37.00
Sparkling			
Cremant d'Alsace, Brut, Albert Maurer <i>Chardonnay, Mauzac, Chenin</i>	13.00		39.00
Rose			
Domaine Millet, Côtes de Gascogne, 2020 <i>Egiodola</i>	8.50	24.00	30.00

Vintages are subject to change

White Wines

Bottle

Domaine Félines Jourdan Les Fruités Languedoc, 2020 <i>Chardonnay, Roussane</i>	28.00
Château des Eyssards, Bergerac, 2020 <i>Sauvignon Blanc, Semillon</i>	28.00
Albert Maurer, Alsace, 2018 <i>Sylvaner</i>	28.00
Albert Maurer, Alsace, 2020 <i>Riesling</i>	30.00
Château Haut Garriga, Bordeaux, 2021 <i>Semillon, Sauvignon Blanc</i>	34.00
Domaine Félines Jourdan, Picpoul de Pinet, Languedoc, 2020 <i>Picpoul</i>	38.00
Domaine La Louveterie, Melon De Bourgogne, 2019 (Organic) <i>Muscadet</i>	38.00
Domaine des Terres Dorées, Beaujolais Blanc, 2020 <i>Chardonnay</i>	44.00
Rieffel, Wiebelsberg Grand Cru, Alsace, 2014 <i>Riesling</i>	49.00
Château Thieuley, Bordeaux, 2020 <i>Semillon, Sauvignon Blanc, Sauvignon Gris</i>	52.00
Domaine Serge Laloue Cuveé Silex, Sancerre, 2020 (Organic methods) <i>Sancerre, Sauvignon Blanc</i>	53.00
Rieffel, "La Colline aux Escargots", Alsace Grand Cru, 2014 <i>Pinot Gris</i>	58.00
Domaine Seguinot-Bordet, Chablis 1er Cru, Fourchaume, 2020 <i>Chardonnay</i>	76.00
Chassagne Montrachet, Fernand & Laurent Pillot, 2016/2018 <i>Chardonnay</i>	96.00
Domaine Langoureau, "La Pièce Sous Bois" Mersault 1er cru, 2008,2014/15/17 <i>Chardonnay</i>	150.00
Puligny Montrachet 1er Cru, "La Garenne", 2017 <i>Chardonnay</i>	195.00
Sparkling	39.00
Cremant d'Alsace, Brut, Albert Maurer <i>Chardonnay, Mauzac, Chenin</i>	82.00
Champagne Charpentier Brut Reserve <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	98.00
Champagne Charpentier Millésime, 2012 <i>Pinot Noir, Pinot Meunier, Chardonnay</i>	
Rose	
Domaine Millet, Côtes de Gascogne, 2020 <i>Egiodola</i>	30.00

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Red Wines

	Bottle
Château des Eyssards, Bergerac, 2018 <i>Merlot, Cabernet Franc</i>	28.00
Domaine Lalaurie T'Wines, Pays d'Oc, 2020 <i>Cabernet Sauvignon, Syrah</i>	28.00
Domaine Ollier Taillefer, Faugères, 2018 <i>Grenache, Carignan, Syrah</i>	32.00
Domaine Luc Lapeyre, L'Amourier, Minervois 2020 (Organic) <i>Grenache, Mourvedre, Syrah</i>	39.00
Domaine Aime Piroux, Fleurie, 2020 <i>Gamay</i>	42.00
Domaine des Terres Dorées, Jean Paul Brun, Brouilly, 2020 <i>Gamay</i>	50.00
Bergerie de l'Hortus, Pic Saint-Loup, Languedoc, 2020 <i>Syrah, Grenache, Mourvedre</i>	52.00
Château Tour du Pas Saint Georges, St Emilion, 2018 <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i>	53.00
Château Morin, St Estèphe, Bordeaux, 2014 <i>Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot</i>	58.00
Domaine Remizières, Crozes Hermitage, 2020 (Organic) <i>Syrah</i>	58.00
Les Clôts, Domaine Luc Lapeyre, Minervois, 2017 <i>Grenache, Mourvedre, Syrah, Carignan</i>	63.00
Domaine Emile Juillot, Mercurey 1er Cru, 2020 <i>Pinot Noir</i>	63.00
Les Colombiers de Feytit Clinet, Pomerol, 2017 <i>Merlot, Cabernet Franc</i>	70.00
Domaine du Père Pape, Châteauneuf-du-Pape, 2018 <i>Grenache, Syrah</i>	82.00
Château Labegorce, Margaux, 2015 <i>Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot</i>	92.00
Domaine David Duband, Nuits St Georges, 2016 <i>Pinot Noir</i>	99.00
Domaine Chandon de Briailles, Corton Grand Cru, 2006/2007 <i>Pinot Noir</i>	150.00
Château Sociando Mallet, Haut Medoc, 2005/2006 <i>Cabernet Sauvignon, Merlot, Cabernet Franc</i>	160.00
Gevrey Chambertin, AOC, 202018 <i>Pinot Noir</i>	195.00
Château Haut-Marbuzet, St Estephe AOC, 2013 <i>Cabernet Sauvignon, Merlot</i>	195.00

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Drinks List

Freshly Squeezed Juice Orange, Apple	4.50
Minerals (200ml) Coca Cola, Diet Coke, 7Up, 7Up Free, Fanta Orange	3.50
Schweppes Mixers (125ml) Tonic Water, Slimline Tonic, Ginger Ale, Soda Water	2.50
Fior Uisce Mineral Water Still, Sparkling, 250ml	3.00
Still, Sparkling, 750ml	4.50
Bottled Beer (330ml) Heineken, Heineken 0, Guinness Draught Can, Cider	6.00
Treaty City (500ml): IPA, Pale Ale, Juicy IPA, Lager	7.50
Spirits (35ml) Bacardi, Campari, Gordons, Bombay Sapphire, Jameson, Pernod, Smirnoff, Havana Club, Malibu, Tequila, Martini (Bianco, Rosso, Dry 100ml), Ceders N/A Gin,	6.50
Premium Spirits (35ml) Hendricks, Grahams Port, Tio Pepe Sherry	8.50
Liqueurs (35ml), Port & Sherry (70ml) Cointreau, Grand Marnier, Baileys, Tia Maria, Sambuca, Amaretto, Creme de Menthe, Kahlua, Sandemans Port, Sherry	6.50
Premium Brandys (35ml) Hennessy, Calvados	8.50
Bas Armagnac, Remy Martin VSOP	12.00
Remy Martin XO	20.00
Premium Vodka Grey Goose	10.00
Premium Whiskies (35ml) Bushmills Black Bush	8.50
Green Spot, Redbreast 12yr, Bushmills 10yr old	12.00
Jameson 18yr old	20.00
Redbreast 15 yr old	18.00
Midleton Very Rare	24.00
Coffees Americano, Espresso, Macchiato	4.50
Cappucino, Latte, Flat White, Mocha, Hot Chocolate, Double Espresso	4.80
Tea Black Tea (Barrys)	3.50
Herbal Teas	3.80
Liqueur Coffees Irish, French, Calypso, Baileys	9.00