

**SELECTED COFFEE
TEA & INFUSIONS**

COFFEE (Also available as decaffeinated)

Single espresso	£1.80
Double espresso	£2.20
Cappuccino	£2.20
Americano	£2.00
Latte	£2.20
Mocha	£2.40
Hot chocolate	£2.20

TEA

English Breakfast	£1.90
Earl Grey	£1.90
Japanese Green tea Fukujyu	£2.00

INFUSIONS DRIED

Camomile	£1.90
Jasmine flower	£1.90
Passion fruit & orange	£1.90

LARGE 30P EXTRA



**ORRERY
EPICERIE**

WINES BY THE GLASS (17.5cl glass or 50cl carafe)

CHAMPAGNE

Beaumont de Crayères N.V £ 7.95 glass

Lightly toasted with ripe fruit aromas, fairly rich, refreshing and long finish

WHITE

2006 Château Bouscassé, Pacherenc Sec, France £4.95 (glass)/ £8.95 (carafe)

Dry, rich, complex, exotic nose of lime zest. Has a good acidity and enhanced by delicious floral tones. Made by Alain Brumont 'the star winemaker' of the South-west of France.

2005 Jurançon Sec, Charles Hours, France £5.95 (glass) / £8.95 (carafe)

A local dry white wine from the South-west for France. Made with the Gros Manseng variety. Great with seafood, fish dishes and goats cheese.

2007 Reserve de Gassac Blanc, Vin de Pays de l'Herault, France £5.25 (glass)/ £8.95 (carafe)

This wine has a nose with a fruity, floral perfume. Lovely pear/pineapple notes and fresh acidity with plenty of texture on the palate due to the aromatic white Rhone cepages. Try with a selection of salads, fish and poultry.

2004 Riesling, Domaine Schlumberger, Alsace, France £4.95 (glass) / £8.95 (carafe)

This wine is a wonderful example of a dry, aromatic Alsatian Riesling. Perfect with foie gras and terrines.

2006 Rousette de Savoie, "Frangy", Lupin, Savoie, France £4.95 (glass) / £8.95 (carafe)

This wine is a wonderful example of a dry aromatic, fruity wine from the Savoie region in the French Alps.

RED

2006 Saumur-Champigny, Roche Neuves, Loire, France £4.95 (glass)/ £8.95 (carafe)

The wine is a modern, fruit-driven style of Cabernet Franc from the Loire Valley. Soft, supple tannins and black fruits make this wine very drinkable. Particularly a nice partner with duck and meat dishes, yet even with fish.

2004 Corbières, Les Auzines, France £5.25 (glass) / £8.95 (carafe)

Produced in the south-west of France near to Carcassonne by a delightful English couple. The wine displays aromas of black fruits, a touch of spice and medium body, which match perfectly with a plate of charcuterie

2006 Marcillac, "Lo Sang del Pais", Domaine du Cros, France £4.50 (glass) / £8.95 (carafe)

This wine is a 'local' wine from the South-west of France, where it is a blend of Tannat and Fer Servadou grape varieties.. It displays typical characteristics of supple, ripe black fruits, eucalyptus and well-balanced tannins, which makes this wine very enjoyable. A little hint of rusticity typical of the region.

2006 Fleurie, Domaine Vissoux, Beaujolais, France £5.25 (glass)/ £8.95 (carafe)

Produced by a talented winemaker in one of the 'cru' villages of Beaujolais. The wine displays aromas of red fruits, a touch of spice and medium body, which match perfectly with a plate of charcuterie

Rose

2007 Bandol, Domaine La Suffrene, France £ 4.95 (glass)/ 8.95 (carafe)

A lovely dry and refreshing rose perfect for aperitif, with antipasti or light seasonal salads. 'Provence in a glass'!!

BLACKBOARD SELECTIONS

Soup of the day served with bread £ 4.00

Salad of the day (selection of salads in the display) £ 5.50

Plate of Serrano ham, Manchego cheese and quince Paste £ 7.50

Loch Fyne smoked salmon, lemon, chive cream and toasted bread £ 7.95

Plate of Ortiz anchovy served with butter, shallots and toasted bread £ 7.25

Plate of mix charcuterie served with gherkins and toasted bread £7.50

Plate of mix cheeses served with cheese jam and toasted bread £7.50

Campagnarde plate: selection of French cheeses and charcuterie, served with butter, gherkins, bread & mixed leaves £ 8.25

Plate of antipasti: mixed vegetables marinated in herbs and olive oil £ 7.50

Homemade terrine of Foie gras served with pain au levain and onion marmalade £ 10.50

Orrery Tartine

Tartine of goat's cheese served with pesto, pine nuts, semi-dried tomatoes and mixed leaves £ 6.50

Tartine of Parma Ham, with Mozzarella, cherry tomatoes and mixed leaves £ 7.50

Tartine of smoked duck breast, foie gras, onion marmalade and mixed leaves £ 7.90

desserts

Carrot cake £ 3.75

Chocolate fondant served with crème fraiche £ 3.75

Seasonal fruit tart served with crème fraiche £ 3.75

17.5% vat is included

12.5% discretionary service charge will be added

Wine for consumption on the premises only available by the glass, please Seek our sommelier's advice and recommendations for wine to buy

