

# CAFE BOHEME

## LATE NIGHT

Croque Monsieur/Madame 8/9

Charcuterie selection 7/11.5

Fromages du jour 8

Moules Marinière, frites 12

Cheeseburger, frites 13

## DESSERT

Chocolate pot 6 pb

Crème brûlée 6



### TRACK & TRACE

Information is being collected to assist the NHS Test and Trace service for tracing close recent contacts of anyone testing positive for COVID-19.

PB = Plant Based    V = Veg

Please let us know if you have any allergies or dietary requirements. Our dishes are made here and may contain trace ingredients. There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT

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## WINE

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### CHAMPAGNE & SPARKLING

	125 glass		bottle
Charles de Fere, Blanc de Blancs, Brut NV	8		39
Collet, Brut NV	12.5		60
Ruinart, Brut NV			78

### WHITE

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Chardonnay, Les Templiers, Cotes de Thongue 18	7.5	20	28
Viognier, Le Versant, Languedoc 17	8	22	31
Picpoul de Pinet, Le Cazalets, Languedoc 18	8.5	25	34
Sauvignon, Domaine la Ragotiere, Loire 17	9.5	27	39
Macon Villages, Perraud, Burgundy 18	11	29	45

### RED

	glass	carafe	bottle
Grenache, Griffin, Languedoc 17	6.5	17	25
Merlot, La Prade, Languedoc 17	7.5	20	29
Pinot Noir, Le Versant, Languedoc 17	8.5	25	34
Ventoux Syrah Grenache, Perrin 17	9	26	34
Cotes de Rhone Villages, Chateau d'Aigueville 16	9.5	27	39
Malbec, Benjamine du Chateau Lamartine, Cohors 16	10.5	28	42

### ROSE

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Lady A, Provence IGT 17	9.5	27	39

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## BEER

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### DRAUGHT

	2/3 pint	pitcher
Kronenbourg 5.0%	3.5	12
Breton Cidre 4.5%	3.5	12
Easy Pale Ale 3.8%	3.75	12

### BOTTLED

	330ml
Brewdog Nanny State 0.5%	4
Bellerose Blonde Extra 6.5%	4.5
Work IPA 5.4%   Brewdog Vegabond Pale Ale 4.5%	5
Sassy Cidre Brut 5.2%   Sassy Cidre Rose 3.0%	5