

CAFE BOHEME

PÂTÉ, RILLETES & CHARCUTERIE

Chicken liver pâté 5
Pork terrine 7
Baked Camembert 8
Fromages du jour 9
Charcuterie 8/13

ENTRÉES

Oeuf mayonnaise 2 v
Soupe à l'oignon 6
Spinach, barley soup 6 pb
Salmon tartare 7
Crab, celery remoulade 8
Six escargots, bacon, garlic 9
Steak tartare 9/16
Six Rock oysters, vinaigrette 18

SANDWICHES

Croque Monsieur/Madame 9/10
Chicken club, tarragon mayo 10
Cheeseburger, frites 15

FIXED PRICE

Served 4pm-6.30pm & 10pm-11.30pm
Monday - Friday
15
Two courses
18
Three courses

+3 bavette +5 rib eye
oysters not included

SALADES

Roast cauliflower, quinoa 7/11 pb
Pear, endive, roquefort 7/11 v
Tuna Niçoise 9/14
Chicken, avocado, baby gem 9/14

£12 FORMULE

Served 12 - 4pm Monday - Friday

Plat + soft/wine/beer
+3 bavette +5 rib eye
oysters not included

PLATS

Omelette, ham/cheese/mushroom 7
Parmentier vegetables 12 pb
Toulouse sausage, pommes purée 12
Poulet, frites 14
Moules marinière, frites 14
Coq au vin 15
Salmon, Puy lentils 16
Roast duck, frites 16
Beef Bourguignon 17
Cod, potato, tomato, olive 17
Bavette steak, frites, dijonnaise 17
Rib eye, frites, bearnaise 21

SIDES ALL AT 4.5

Frites pb | Dauphinoise v
Steamed greens pb | Green salad pb
Haricots verts pb | Cauliflower, bacon
Heritage carrots pb

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

WINE LIST

SPARKLING & CHAMPAGNE

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	8	39
Collet, Brut NV	10	58
Collet Rose, Brut NV		65
Ruinart, Brut NV	15	78
Ruinart Blanc de Blancs, Brut NV		115

WHITE

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Marsanne Vermentino, Joie de Vigne, Roussillon 18			26
Cotes de Gascogne, Jean de Vignes, Plaimont 18			27
Chardonnay, Les Templiers, Cotes de Thongue 18	7.5	20	28
Sauvignon Blanc, La Prade, Languedoc 18			29
Viognier, Le Versant, Languedoc 16	8	22	31
Gaillac, Chateau Lions Lamartine, Tarn 18	8	22	32
Picpoul de Pinet, Les Cazalets, Languedoc 18	8.5	25	34
La Croix Belle, Chardonnay Sauvignon, Pyrenees 18			34
Pinot Blanc 'Signature', Mure, Alsace 13			37
Sauvignon, Domaine la Ragotiere, Loire 18	9	26	39
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 18	9.5	27	39
Petit Chablis, Jean Defaix, Burgundy 18	10	28	44
St. Chinian Blanc, Clos Bagatelle, Languedoc 18			45
Sancerre Blanc 'Terres Blanches', Thomas, Loire 18			58
Chassagne-Montrachet Blanc, Thomas Morey, Burgundy 17			85

RED

	glass	carafe	bottle
Grenache, Griffin Ridge, Languedoc 18	6.5	17	25
Cotes de Gascogne, Jean de Vignes, Plaimont 17			26
Merlot, La Prade, Languedoc 18	7.5	20	29
Cabernet Sauvignon, Les Templiers, Loire 18			29
Corbieres, Chateau Serres St Lucie, Roussillon 16	8	22	32
Pinot Noir, Le Versant, Languedoc 18	8	22	33
Chateau Terrefort-Lescalles, Bordeaux 15	8.5	25	35
Minervois, Chateau Agnel, Languedoc 16			36
Syrah Grenache, Costieres de Nimes, Mas Bressades, Rhone 16			37
Cotes du Rhone Villages, Chateau d'Aigueville 16	9	26	38
Malbec, Benjamine du Chateau Lamartine, Cahors 17	10	28	40
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			42
Fleurie 'Pontie', Domaine Anita, Beaujolais 18	11.5	30	48
Chateau Perron, Lalandew de Pomerol 14			58
Chorey Les Beaune, Domaine Maillard, Burgundy 16			65
Chateau Boutisse, St Emilion Grand Cru 14			78
Chateauneuf-du-Pape, Beurenard, Rhone 16			85

ROSE

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

BEER & CIDER

	2/3 pint	pitcher
DRAUGHT		
Kronenbourg 5.0%	3.50	12
Breton Cidre 4.5%	3.50	12
House Pale Ale 3.8%	3.75	12.5
Affligem Blonde 6.7%	4	14

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