

# CAFE BOHEME

## LIGHT

Pastries 3 v  
Eggs any style on toast 4 v  
Ham and cheese croissant 4  
Housemade granola,  
fruit & coconut yoghurt 5 v  
Fruit plate 5 pb

## EGGS

Egg and bacon bap 5  
French toast, banana & maple syrup 5 v  
Omelette, ham/cheese/mushroom 7  
Half/full English 8/12  
Veggie breakfast 12 v  
Smoked salmon & scrambled eggs 9  
Oeufs cocotte, spinach 9 v  
Avocado on toast, poached egg 10 v  
Eggs Florentine 11 v  
Eggs Benedict 12  
Eggs Royale 13

## ENTRÉES

Chicken liver pâté 5  
Soupe à l'oignon 6  
Spinach, barley soup 6 pb  
Baked Camembert 8 v  
Charcuterie 8/13  
Six Rock oysters, vinaigrette 18

## SANDWICHES

Croque Monsieur 9  
Croque Madame 10  
Chicken club, tarragon mayo 10

## SALADES

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

## PLATS

Parmentier Vegetables 12 pb  
Toulouse sausage, pommes purée 12  
Moules marinière, frites 14  
Coq au vin 15  
Salmon, Puy lentils 16  
Beef Bourguignon 17  
Cod, potato, tomato, olive 17  
Bavette steak, frites, dijonnaise 17

## SIDES ALL AT 4.5

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

## SUNDAY ROAST

Rib of beef ou poulet,  
all the trimmings 16

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 include 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
Kronenbourg 5.0%	3.25	11
Breton Cidre 4.5%	3.25	11
House Pale Ale 3.8%	3.5	12
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