

CAFE BOHEME

LATE NIGHT

Fromages du jour 9

Croque Monsieur/Madame 9/10

Charcuterie selection 8/13

Moules Marinière, frites 15

Cheeseburger, frites 15

DESSERT

Crème brûlée 6

Chocolate profiteroles 8

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

CHAMPAGNE & SPARKLING

	125 glass	bottle
Charles de Fere, Blanc de Blancs, Brut NV	9	41
Collet, Brut NV	12.5	68
Ruinart, Brut NV		95

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Chardonnay, Les Templiers, Cotes de Thongue 20	8	24	31
Picpoul de Pinet, Domaine Luvignac, Languedoc 20	9.5	27	38
Viognier 'Iles Blanches', Chartreux, Rhone 20	10.5	29	42
Sauvignon, Domaine la Ragotiere, Loire 20	11.5	32	46

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Merlot, La Prade, Languedoc 20	8	24	31
Chateau Terrefort-Lescalles, Bordeaux 20	10	28	39
Pinot Noir 'Salices', Lurton, Languedoc 20	11	30	45
Malbec, Benjamine du Chateau Lamartine, Cahors 19	12	34	49

ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	20	28
Lady A, Provence IGT 20	11.5	32	46

BEER & CIDER

DRAUGHT

	2/3 pint	pitcher
Sassy Organic Cider 4%	3.75	12.5
Kronenbourg 5.0%	3.75	12.5
Ride, Session IPA 4%	4	13

BOTTLED

	330ml
Bellerose Blonde Extra 6.5%	4.75
Lucky Saint unfiltered lager 0.5%	5
Sassy Cidre Rose 3.0%	5.25
Brewdog Vagabond Pale Ale 4.5%	5.25