

CAFE BOHEME

LATE NIGHT

Salt cod croquettes 8

Fromages du jour 9

Croque Monsieur/Madame 9/10

Charcuterie selection 8/13

Moules Marinière, frites 13

Cheeseburger, frites 17

DESSERT

Mousse au chocolat, madeleine 6

Îles flotante 6

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	8	39
Collet, Brut NV	12.5	65
Ruinart, Brut NV		80

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Pinot Blanc 'Signature', Mure, Alsace 18	9	27	38
Picpoul de Pinet, Le Cazalets, Languedoc 19	8.5	25	35
Sauvignon, Domaine la Ragotiere, Loire 19	10	28	40
Petit Chablis, Jean Defaix, Burgundy 19	12	34	48

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Merlot, La Prade, Languedoc 19	7.5	20	29
Pinot Noir, Le Versant, Languedoc 19	8.5	25	34
Chateau Terrefort-Lescalles, Bordeaux 16	9	26	37
Malbec, Benjamine du Chateau Lamartine, Cohors 17	10.5	28	42

ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Lady A, Provence IGT 17	10	28	41

BEER

DRAUGHT

	2/3 pint	pitcher
Kronenbourg 5.0%	3.5	12
Sassy Organic Cider 4%	3.5	12
The Rascal Session IPA 4%	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 Rose 3.0%	5