

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

Crème brûlée 6

Chocolate fondant, chantilly 7

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	65
Ruinart, Brut NV		80

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Viognier, Le Versant, Languedoc 19	8.5	25	35
Picpoul de Pinet, Le Cazalets, Languedoc 19	9	26	37
Chardonnay, Les Templiers, Cotes de Thongue 19	8	23	30
Sauvignon, Domaine la Ragotiere, Loire 20	10.5	29	43

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Merlot, La Prade, Languedoc 19	8	23	30
Pinot Noir, Le Versant, Languedoc 19	9	26	37
Ventoux Syrah Grenache, Perrin, Rhone, 18	10	28	40
Malbec, Benjamine du Chateau Lamartine, Cahors 17	11.5	32	47

ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 20	7.5	19	28
Lady A, Provence IGT 19	10.5	29	42

BEER & CIDER

DRAUGHT

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

BOTTLED

	330ml
Brewdog Nanny State 0.5%	4.25
Bellerose Blonde Extra 6.5%	4.75
Sassy Cidre Rose 3.0%	5.25
Work IPA 5.4% Brewdog Vegabond Pale Ale 4.5%	5.25