

CAFE BOHEME

LIGHT

Pastries v 4

Eggs any style on toast v 6

Housemade granola, fruit & coconut yoghurt
pb 7

French toast, berries,
chantilly v 7

EGGS

Omelette, ham | cheese | mushroom 10

Smoked salmon & scrambled eggs 10

Half | full English 8 / 12

Veggie breakfast v 13

Eggs Florentine v 11

Eggs Benedict 12

Eggs Royale 13

Avocado on toast, poached egg v 13

ENTRÉES

Soupe à l'oignon 7

Soupe du jour pb 7

Chicken liver parfait, brioche 8

Fromages du jour 9

Charcuterie 8/13

SANDWICHES

Croque monsieur/madame 9/10

Chicken club, tarragon mayo 12

Plant based cheeseburger,
sweet potato frites pb 15

SALADES

Avocado, butter lettuce, sherry
vinaigrette pb 7/11

Roast chicken, bacon, avocado,
baby gem, radish 8/12

Heirloom tomatoes, black olive pb 8/12

Tuna Niçoise 9/13

PLATS

Toulouse sausage, pommes purée 14

Moules marinière, frites 16

Pork belly, broad beans, chard 18

Poulet, frites 18

Trout, baby gem, gremolata 18

Bavette, frites, dijonnaise 19

Entrecote, frites, béarnaise 29

SIDES ALL AT 6

Frites pb | Sweet potato frites pb | Mixed leaves pb
| New potatoes pb | Steamed greens pb |
Baby carrots pb



SCAN TO VIEW
A MENU WITH
CALORIES

PB = Plant Based | V = Veg | Please let us know if you have any allergies or dietary requirements. 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	9	41
Thienot, Brut NV	12.5	69
Thienot Rose, Brut NV		74
Ruinart, Brut NV		95
Ruinart Blanc de Blancs, Brut NV		165

WHITE

	glass	carafe	bottle
Maison Vincent, Languedoc 21	7.5	20	29
Chardonnay, Les Templiers, Cotes de Thongue 20	8	24	31
Sauvignon Blanc, La Prade, Languedoc 21			33
Gaillac, Chateau Lions Lamartine, Tarn 20			36
Picpoul de Pinet, Domaine Luvignac, Languedoc 20	9.5	27	38
Pinot Blanc 'Signature', Mure, Alsace 18			41
Viognier 'Iles Blanches', Chartreux, Rhone 20	10.5	29	43
Muscadet Sevre Maine/Les Vieilles Vignes, Loire 20			45
Sauvignon, Domaine la Ragotiere, Loire 20	11.5	32	47
Chateau Haut Maginet, Vignobles Jolivet, Bordeaux 20			49
Macon Villages Chardonnay, Perraud, Burgundy 20			55
Petit Chablis, Jean Defaix, Burgundy 20			62
Sancerre 'Terres Blanches', Thomas, Loire 20			72
Chassagne-Montrachet, Thomas Morey, Burgundy 19			100

RED

	glass	carafe	bottle
Maison Vincent, Languedoc 21	7.5	20	29
Merlot, La Prade, Languedoc 21	8	24	31
Cabernet Sauvignon, Les Templiers, Loire 20			33
Gamay Vin de France, Duboeuf, Loire 20			35
Corbieres, Via Nostrum, Roussillon 18			37
Chateau Terrefort-Lescalles, Bordeaux 20	10	28	41
Pinot Noir 'Salices', Lurton, Languedoc 20	11	30	45
Beaujolais-Villages, Domaine de Trois Vallons 19			47
Malbec, Benjamine du Chateau Lamartine, Cahors 19	12	34	49
Cotes du Rhone Villages, Chateau d'Aigueville 16			55
Faugeres 'Lou Cazalet', Frederic Albaret, Languedoc 16			58
Chateau Perron, Lalande de Pomerol 16			68
Chorey Les Beaune Pinot Noir, Domaine Maillard, Burgundy 19			79
Chateauneuf-du-Pape, Bearenard, Rhone 18			100

ROSE

	glass	carafe	bottle
Maison Vincent, Languedoc 21	7.5	20	29
Lady A, Provence IGT 20	11.5	32	46
Domaine De Validation, Aix- En- Provence, 21 (ORG)			58
Lady K, Coteaux d'Aix en Provence 21 (ORG)			70

BEER & CIDER

DRAUGHT

	2/3 pint	pitcher
Sassy Organic Cider 4%	3.75	12.5
Kronenbourg 5%	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