

This is a Sample Menu and dishes, prices and offer may vary.  
Prices include VAT@20%.

# Drink List

## **HAPPY HOUR**

*...It's cocktails o'clock*

*On Sunday*

*From 4 pm to 7 pm*

**BUY A COCKTAIL GET ONE  
FREE**

## - CHAMPAGNE BY THE GLASS -

- **M. Furdyna** Cuvée Brut <Carte Blanche > NV £9.00  
*70% Pinot Noir, 15% Chardonnay, 10% Pinot Blanc, 5% Meunier*
- **Fruity – Lacroix** Cuvée Anthony NV Blanc de Noir £11.00  
*100% Meunier*
- **Rosé – Furdyna** De Saignée Method £12.00  
*100% Pinot Noir*
- **Colin Blanche de Castille** Premier cru Blanc de Blancs £13.00  
*100% Chardonnay*
- **Dry – Le Gallais** Cuvée Brut Nature< De Cedres> NV £14.00  
*45% Meunier, 45% Pinot Noir, 10% Chardonnay*

## - ICED CHAMPAGNE -

- Lacroix cuvée Demi-Sec** £11.00  
*70% de Pinot Meunier, 15% Pinot Noir, 15% Chardonnay*  
Whitestone fruits & strawberry on the nose and very much fruity, (black fruits as well) on the palate with fine & creamy bubbles. This sweet champagne will go beautifully with strong cheese such as Camembert or Roquefort and Dessert of course! Try it with ice!!!!

## - CHAMPAGNE FLIGHT -

- Selection of 3 different styles of Champagne (3x70ml)** £25.00  
*Blanc de Blancs or Blancs de Noir, Classic Blending & Rosé*

## - VINTAGE -

- **Michel Furdyna La Loge Brut** £99.00  
*100% Pinot Noir – Blanc de Noir*  
Pale Lemon color with fine bubbles. Typical Pinot characteristics of ripe strawberry and raspberry abound with an (attractive!) hint of earth which marks it out as quintessential Blanc de Noirs.
- **Pertois Moriset Vintage 2008** £106.00  
*100% Chardonnay - Blancs de Blancs Vintage Grand Cru*  
*Has an expressive and complex nose, nicely evolved, on stewed red fruits and honey. Palate smooth, round, complemented by notes of honey, toast, citrus freshness, lightly aniseed.*
- **Colin Grand Cru Vintage 2008** £106.00  
*100% Chardonnay - Blanc de Blancs*  
Great and aromatical power. It presents a yellow gold colour with beautiful fine bubbles. Open on a fresh citrus fruit note, then it tends towards honey and brioche aromas. In the mouth, reveal a taste of grilled almonds and nougat.
- **Le Gallais Vintage 2005** £110.00  
*50% Pinot noir, 50% Meunier*  
This cuvee has a beautiful deep gold colour, an open nose blending stewed fruits, patand dried fruits, patisserie and pastry notes. The palate is primarily full-bodied and vinous. It is a well-structured, full and aromatic Champagne
- **Waris-Larmandier cuvée Empreinte** £140.00  
*100% Chardonnay - Blancs de Blancs Grand Cru*  
Creamy and savoury yet not at all heavy, and hints at delicate candied fruits. With great depth and persistence this charms with subtle, floral femininity.

## - ROSÉ -

### ► Lacroix Brut Rosé £69.00

*58% Pinot Noir, 22% de Pinot Meunier, and 20% Chardonnay*

Unlike many rosé Champagne, this taste pink – packed with ripe summer fruit compote flavours and a refreshing lift on the finish.

### ► Michel Furdyna brut Rosé £72.00

*100% Pinot Noir*

This sophisticated rosé is dry with a savoury backbone. This wine is versatile with a wide range of flavours. We love it with charcuterie and pink lamb or duck.

### ► Pertois Moriset Rosé £79.00

*92% Chardonnay, 8% Pinot Noir*

Mellow and rounded with plenty of red berry flavours.

### ► Colin Cuvée Brut Rosé £84.00

*85% Chardonnay, 15% Pinot Noir -PREMIER CRU*

A deep pink colour, fine, creamy foam and an intense bouquet of red fruit with a few flinty notes.

### ► Le Gallais Rosé £89.00

*50% Pinot Noir, 50% Meunier*

Made with de “rosé de saignée method”. Powerful on the palate it offers intense notes of red fruits.

### ► Waris Larmandier Rosé £89.00

*80% Chardonnay, 20% Pinot Noir*

Its appearance is smooth and radiant, fine bubbles! Red berries smell with a creamy, fruit and crispy taste.

## - SEMI-SWEET AND DEMI-SEC CHAMPAGNES -

These Champagne are actually sweeter than a normal Brut , They must be tasted.

### ► Lacroix cuvée Demi-Sec £66.00

*70% de Pinot Meunier, 15% Pinot Noir, 15% Chardonnay*

Whitestone fruits & strawberry on the nose and very much fruity, (black fruits as well) on the palate with fine & creamy bubbles. This sweet champagne will go very with strong cheese such as Camembert or Roquefort and Dessert of course!

### ► Colin cuvée "Extra-Dry" £73.00

*100% Chardonnay - Blancs de Blancs 1er Cru*

The most refined palates will adore this cuvée full of sweetness! Nose brings to mind floral perfumes and citrus fruits combined with a splendid flintiness.

## - RED WINE -

### Chateau du Vieux Puit – Blaye, Côtes de Bordeaux - France

*80% Merlot, 12% Cabernet Sauvignon, 7% Le Cot, 1% Petit Verdot.*

Ripe fruits of plum, blueberry and spices, and dry, fresh, medium tannins that linger on the palate. Vin de <Dégustation>

125ml	175ml	Jug (500ml)	Bottle (750ml)
£6.50	£8.50	£21	£32

## - ROSE WINE –

### Chateau du Vieux Puit – Blaye, Côtes de Bordeaux - France

*80% Merlot - 20% Cabernet Sauvignon*

A beautiful light pink colour with salmon reflections, this wine expresses itself in finesse on notes of fresh fruit, redcurrant and raspberry. A pleasant feeling of freshness harmonious, well balanced with a good length in the mouth on a slightly sweet note

125ml	175ml	Jug (500ml)	Bottle (750ml)
£6.50	£8.50	£21	£32

## - DESSERT WINE -

### COLIN RATAFIA

*Fortified wine from Vertus (France)*

Glass (90ml)	Bottle
£8.00	£45.00

## - BRIXTON BOTTLE BEER -

► PALE ALE, 330ml, 4.2% BRIXTON BREWERY £4.50

► LAGER, 330ml, 4.5% BRIXTON BREWERY £4.95

## - CHAMPAGNE COCKTAILS -

- ▶ **Brixton Sunrise** £8.50  
Apple & Mango juice and Champagne with crème de cassis for the 'rise'
- ▶ **Pimm's Royal** £8.50  
Pimm's topped with Champagne
- ▶ **Kir Royal** £9.00  
Choose your flavour: Blackberry, Peach, Cassis, Curaçao, Vanilla, Elderflower
- ▶ **Sloe Gin** £9.00  
Sloe Gin and fresh lemon juice topped with Champagne
- ▶ **French 51** £9.00  
Gin, Cointreau, fresh lemon juice with Champagne
- ▶ **Bubbly Aperol** £9.50  
Aperol, Champagne and Amarena cheery
- ▶ **Champagne cocktail** £10.00  
Cognac, Angostura, topped with Champagne
- ▶ **Bellini** £10.00  
Peach crème, peachpuree, Champagne
- ▶ **Grand mimosa** £10.00  
Grand Marnier, Champagne, orange juice

## - BLANC DE BLANCS -

- ▶ **Colin Blanche de Castille** £75.00  
*100% Chardonnay- Premier Cru*  
Combines grapes from the Premier Cru rated villages of Vertus and Bergères les Vertus. A fresh, yet creamy texture, long toasty finish.
- ▶ **PERTOIS-MORISSETLES QUATRE TERROIRS** £83.00  
*100% Chardonnay- Grand Cru*  
Intense gold hue. Powerful nose with fresh almond aromas and very floral in different ways. Subtle wine with a very well balanced acidity, persistent and amazing minerality.
- ▶ **Lacroix Excellence** £96.00  
*100% Chardonnay*  
Lovely pear on the nose, lime blossom and clementine notes. Fresh and powerful on the palate. Its texture is rich and creamy.
- ▶ **Waris-Larmandier Cuvée Ses Arts** £116.00  
*100% Chardonnay -Grand Cru*  
Produced solely from classified Grand Cru vineyards this is structured and aristocratic, lightly floral with crisp stone fruit flavours. This has the backbone to successfully complement soft cheeses and anything in a cream sauce.
- ▶ **M.Furdyna La Romane Extra Brut** £120.00  
*100% Pinot Blanc*  
This cuvée, made only from Pinot Blanc - really rare in Champagne has a delightful floral and fresh nose, with pear and almond notes on the palate.

## - CLASSIC BRUT NON VINTAGE -

► **Michel Furdyna carte blanche** £55.00

*70% Pinot Noir, 15% Chardonnay, 10% Pinot Noir, 5% Meunier*

Easy drinking, ideal for those who prefer a gentler flavour profile than the refined, assertive, citrus characteristics of Chardonnay.

► **Lacroix tradition brut** £59.00

*70% Pinot Meunier, 15% Pinot Noir, 15% Chardonnay*

It is impossible not to enjoy the lively berry fruitiness coming from Pinot Meunier, which dominates this blend.

► **Colin cuvée Alliance** £66.00

*65% Chardonnay, 35% Pinot Meunier*

*It sings with apple, pear and citrus fruitiness, finely balanced with a light biscuit complexity.*

► **Pertois Moriset l'Assemblage** £68.00

*50% Chardonnay, 50% Pinot Noir*

Mellow and rounded with plenty of red berry flavours.

► **Le Gallais cuvée du Manoir** £73.00

*45% Pinot Noir, 45% Meunier, 10% Chardonnay*

Harmonious on the palate, expressing ripe, fleshy fruits balanced with incredible freshness. Closely-integrated and persistent across the palate.

► **Lacroix Grande Réserve** £78.00

*60% Pinot Noir, 20% Chardonnay, 20% Pinot Meunier*

Vibrant berry fruitiness that typifies red Pinot grapes dominates this blend.

► **Le Gallais cuvée des Cèdres - BRUT NATURE** £84.00

*45% Pinot Noir, 45% Meunier, 10% Chardonnay*

*Has an expressive and complex nose, nicely evolved, on stewed red fruits and honey. Palate smooth, round, complemented by notes of honey, toast, citrus freshness, lightly aniseed.*

► **Waris Larmandier cuvée Racine de trois** £86.00

*60% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier*

Very fresh and lively, it dances on your tongue with a core of zesty citrus and apple flavours and undertones of candied fruit.

## - CLASSIC COCKTAILS -

► **Moscow Mule** £8.00

Vodka, Ginger Beer, Lime

► **Vodka Tonic**

£8.95

► **Gin Tonic**

£8.95

► **Jack Daniel's & Coke**

£8.95

► **Negroni**

£9.00

Gin, Vermouth, Campari

► **Bloody Mary**

Vodka, Tomato

£9.50

## - DIGESTIVES -

► **Noilly Prat (50ml)**

£3.50

► **Ricard**

£3.50

► **Grand Marnier**

£3.50

► **Ricard Mauresque (Orgeat Syrup)**

£3.70

► **Chartreuse**

£5.00

► **Bas-Armagnac Domaine De Miselle. (12 Years Old)**

£5.00

► **Cognac Grande Champagne Daniel Bouju**

£5.00

► **Calvados 'Natural' Julien Fremont**

£6.00



*We believe that quality is our essence and are proud to present some of our favourite grower champagnes. Our independent producers make champagne with passion and exuberance, following the traditional methods of artisanal winemaking where the focus is on the terroir.*

# Champagne List

**HAPPY HOUR**

*...It's champagne o'clock!*

**From Tuesday to Friday**

**4 pm to 7 pm**

**50% OFF ON THE  
SELECTED BOTTLES OF  
CHAMPAGNE**