

VEGETARIAN DRINKS MENU

APÉRITIFS

RICARD, PERNOD, NOILLY PRAT, 50ML	2,95
KIR, 175ML	4,95

CHAMPAGNE

NV TAITTINGER, BRUT RESERVE	52,50
VINTAGE, HENRIOT, 2006	80,00

WHITE WINE

175ML / 250ML / BTL

LAGARDE BLANC 2018	4,95 / 6,55 / 16,95
Vin De France Fresh green apple and citrus fruit	
CHÂTEAU DU POYET 2018	5,45 / 7,55 / 19,50
Muscadet De Sèvre Et Maine Sur Lie Refreshing, vibrant green and citrus fruit	
SAUMUR BLANC LA CABRIOLE 2018	19,95
Cave De Saumur Ripe red apple and fresh peach	
VIIGNIER 2018	20,50
IGP Pays D'Oc (Vegan) Juicy peach and apricot	
CHARDONNAY 2018	5,70 / 8,20 / 22,50
Vin De Pays D'Oc Melon and pineapple with subtle toasty oak	
PICPOUL DE PINET 2018	24,50
Domaine De Roquemolière Melon and lime freshness	
SAUVIGNON BLANC BERGERAC 2018	6,60 / 9,05 / 25,95
Château Laulerie (Vegan) Refreshing and aromatic with crisp green fruit	
SANCERRE 2018	7,75 / 10,95 / 34,00
Le Petit Broux, Les Celliers De Ceres (Vegan) Wonderfully fresh and zingy, tropical fruit palate	
CHABLIS 2018	8,05 / 11,50 / 34,50
Olivier Tricon (Vegan) Crisp with citrus notes and a mineral finish	
POUILLY FUISSÉ 2017	35,95
Domaine Saumaize-Michelin (Vegan) Succulent citrus aromas with a rounded palate	

ROSÉ

BTL

NV SANCERRE	29,50
Cave Des Vins De Sancerre (Vegan) Light and aromatic with a long crisp finish	

RED WINE

175ML / 250ML / BTL

CÔTES DU RHÔNE ROUGE 2018	6,55 / 8,95 / 25,50
Cuvée Laudun Medium bodied and supple with succulent ripe forest fruit	
PINOT NOIR 2017	6,95 / 9,50 / 28,50
Les Mougeottes, Vin De Pays D'Oc Hints of black cherry and raspberry fruit	
FLEURIE 2017	30,50
La Bonne Dame Several punnets worth of soft red berry fruit	
GEVREY CHAMBERTIN 2017	53,50
Domaine Lucien Boillot (Vegan) Silky yet vibrant red fruit with complex, smooth spice	

DESSERT WINE

100ML

CHÂTEAU LA SABATIERE 2015	4,65
Monbazillac Richly honeyed, with dried fruits, nuts and caramel	

PORT

100ML

LATE BOTTLED VINTAGE PORT, QUINTA DO CRASTO 2013	5,25
TAYLOR'S 10 YEAR OLD TAWNY PORT (Vegan)	8,75

DIGESTIFS

25ML / 50ML

COURVOISIER	3,60 / 6,95
REMY MARTIN VSOP	4,25 / 7,75
CASTARÈDE BAS ARMAGNAC 10ANS	4,35 / 7,95
BACHE-GABRIELSEN XO	5,75 / 10,90

SPIRITS

25ML / 50ML

ABSOLUT VODKA, GORDONS GIN	3,25 / 5,95
J&B RARE WHISKY, JACK DANIEL'S	3,25 / 5,95
BOMBAY SAPPHIRE GIN	4,25 / 7,95
GREY GOOSE VODKA	4,45 / 7,95
Distilled and bottled in France	
TALISKER 10YR WHISKY	4,35 / 7,95

BEER/CIDER

METEOR, 33CL, 4.6% ALC	3,95
One of the last independent, family owned breweries in France	
METEOR SANS ALCOOL, 25CL, <1% ALC	3,50
Low alcohol beer with a light bitterness and discreet honey notes	
PELFORTH BLONDE, 25CL, 5.8% ALC	3,95
BRETON CIDRE, 33CL, 5% ALC	3,95
Traditional cider from Brittany	

WATER

33CL / 75CL

PERRIER SPARKLING WATER	2,40 / 4,50
EVIAN STILL WATER	2,40 / 4,50
VALS SPARKLING WATER	4,50
Gently sparkling mineral water from the Ardèche region	

SOFT DRINKS / JUICES

FRESH ORANGE JUICE / CLOUDY APPLE JUICE	2,75
CRANBERRY / POMEGRANATE / TOMATO JUICE	2,50
COCA COLA / ZERO / DIET COKE, 33CL	2,85
LA MORTUACIENNE CLOUDY LEMONADE, 33CL	2,95
ORANGINA, 25CL	2,80

Allergen information available on request.

An optional gratuity of 12.5% will be added to your bill. All gratuities go directly to the staff in this restaurant. find out more: www.cote.co.uk/servicecharge