



PERRIER-JOUËT

A WINE THAT SHARES THE SECRETS OF THE PERRIER-JOUËT TERROIR, CRAMANT AND AVIZE, Aÿ AND DIZY, MAILLY: THE OUTSTANDING QUALITY OF THE HOUSE'S VINEYARDS LIES IN THE HEART OF "CHAMPAGNE'S MAGIC TRIANGLE". IN THE GRAND BRUT BLEND, DELICATE CHARDONNAY AND STRONG PINOT NOIR BLEND HARMONIOUSLY WITH THE PINOT MEUNIER, A COMPLEX VARIETY THAT REVEALS ALL ITS QUALITIES WHEN SELECTED WITH CARE.

WHITE FLOWERS, WHITE FRUIT, PINEAPPLE AND GRAPEFRUIT. THE LIGHT, DELICATE GRAND BRUT OFFERS A WIDE RANGE OF FLAVOURS. A FRESH, LIVELY, DYNAMIC AND PERFECTLY BALANCED WINE TO BE ENJOYED AS AN APERITIF AND AT ANY TIME OF DAY, WITH LIGHT DISHES. A PERFECT INTRODUCTION TO THE HOUSE STYLE.

ALL·BAR·ONE

LACE MARKET

CHAMPAGNE CELEBRATIONS



Join us to celebrate the
Nottingham Food Festival

EAT ◀ DRINK ◀ SOCIALISE

CHAMPAGNE BRUNCH £9

Relax and enjoy a glass of Perrier Jouët with your choice from our delicious selection of brunch dishes

SALMON & EGG BAGEL

with scrambled egg

BRUNCH BURGER

beef & coriander burger topped with bacon & a free range fried egg

PANCAKES & STRAWBERRIES

served with maple syrup & whipped cream

MAIN PLATE BREAKFASTS

Cumberland sausages, bacon, free range fried eggs, baked beans, plum tomato, flat mushroom & toast

Cumberland sausages, free range fried eggs, baked beans & fries

vegetarian sausages, free range fried eggs, mushroom, plum tomato, baked beans & toast (v)

free range fried eggs, baked beans & fries (v)

CHAMPAGNE LUNCH £10

Enjoy a sparkling lunch with a glass of Perrier Jouët

CROQUE QUESADILLA

chargrilled tortilla filled with grated Monterey Jack cheese & honey roast ham, served with a house salad

BUBBLE & SQUEAK (v)

with free range fried eggs, sautéed baby spinach & tomato salsa

SALMON BAGEL

toasted bagel filled with smoked salmon, sliced cucumber, cos lettuce & chive crème fraîche, served with a house salad

MOZZARELLA, GUACAMOLE & TOMATO SANDWICH

in toasted brown bread served with a house salad

GOAT'S CHEESE TART (v)

black olive pastry filled with Mediterranean vegetables & caramelised red onions, served with a beetroot relish, a herb oil dressing & vine tomatoes

GAMMON & EGGS

with fries & confit tomato

CUMBERLAND SAUSAGE & MASH

with green beans, parsley mash & caramelised red onion gravy

CHAMPAGNE & SMALL PLATES FROM £25

Choose any three dishes from the following selection

GRILLED BEEF & CORIANDER MEATBALL SKEWERS

with warm tomato salsa

TOMATO & GUACAMOLE BRUSCHETTA (v)

on toasted ciabatta

BOX BAKED CAMEMBERT

with caramelised red onion chutney & toasted ciabatta

CHICKEN QUESADILLA

chargrilled tortilla filled with a red pepper & chilli salsa & Monterey Jack cheese, served with tzatziki

CALAMARI

with saffron aioli

DUO OF HUMMUS (v)

traditional & caramelised red onion hummus with grilled flatbread

TIGER PRAWNS

marinated in lemon & garlic with a chilli & garlic butter, served with a ciabatta

WITH A BOTTLE OF

LOUIS DORNIER

For £25

PERRIER JOUËT

For £39

