



CHAMPAGNE
ROUTE

— MENU —

Oysters

with a dash of Champagne vinegar
with mango salsa and red onion jam

£3⁰⁰ (1)

£8⁰⁰ (3)

To Share

Cheese board

£10⁰⁰

Charcuterie board

£10⁰⁰

Edamame beans

£3²⁰

Olives

£3⁰⁰

Bruschetta

£6⁰⁰

Salads

CAESAR SALAD

£7⁵⁰

quail eggs, plum tomatoes, garlic croutons
and Parmigiano reggiano shavings

LIGHT AND HEALTHY SALAD

£7⁹⁵

house-style Champagne-preserved
oranges, fine green beans, apples and
pecans

HEARTY SALAD

£8⁹⁵

fried green beans, sweetcorn, peppers,
red onion, red Leicester cheese and garlic
croutons

A CHOICE OF SALAD DRESSING:
zesty orange - made with our house-style
preserved oranges and Champagne vinegar

Piquant plum - made with our house-style
preserved plums and Champagne vinegar

Kabayaki mayonnaise

Home made Caesar dressing

Starters

Soup

£7⁰⁰

Seared scallops with coconut sauce,
green lemon "chocolate" flakes and micro
greens

£10⁹⁵

Slow cooked mini aubergine with
matured tomatoes

£7⁵⁰

Classic beef tartare with quail eggs and
micro greens

£8⁹⁵

Sous vide salmon "tartare" with
caramelized onions and white truffle

£8⁹⁵

Meat, fish & seafood STICKS

Glazed duck breast

£3⁵⁰

Fried tiger shrimps & garlic oil

£3⁰⁰

Glazed chicken breast

£2⁸⁰

Sweet potatoes

£2⁵⁰

Glazed beef fillet

£4⁵⁰

Salmon with Teriyaki sauce

£3²⁰

Mains

Duck breast, house-style Champagne
preserved plums and brandy-pickled
beetroot

£16⁹⁵

Pan-fried Cod loin, frizzled tomatoes,
spiced celery puree with herb butter

£16⁵⁰

Beef Fillet steak, coffee-truffle sauce,
tiger shrimps, tomato basil salsa and slow
cooked potatoes

£22⁹⁵

Thai green lemon and coconut curry with
Basmati rice

£14⁰⁰

Guinea fowl breast, caramelised red
cabbage and salt-seared Champagne-
preserved oranges, lavender parsnip
puree

£17⁵⁰

Sides

Red cabbage caramelised in Port wine

£3⁵⁰

Fine green beans with basil and green
lemon butter dressing

£3⁰⁰

New potatoes with herb butter

£2⁸⁰

Seasonal vegetables

£2⁵⁰

£4⁵⁰

£3²⁰

Desserts

Cheesecake with passion
fruit and elderberry

£7⁰⁰

Lavender and green lemon ice cream
with house-style Champagne-
preserved oranges and mango

£5⁹⁵

House-style chocolate mousse with
Champagne-preserved cherries

£6⁵⁰

All our meat and fish is cooked using sous
vide to retain succulence and flavour.

Before ordering please speak to a member of staff
about any food allergies and intolerances.

