

BY THE GLASS

CHAMPAGNE	
CANARD-DUCHENE. BRUT N.V.	5.00
CHAMPAGNE FRAMBOISE	5.00
Canard-Dûchene with a little raspberry liqueur.	
ANGEL CHAMPAGNE COCKTAIL	6.00
A classic. Angostura with a little cognac and Grand Marnier added. Topped up with Canard-Dûchene champagne.	

COCKTAILS

DRY MARTINI	5.00
Extra dry vermouth stirred with ice to coat (lose the vermouth). Gin poured over the coated ice, strained. Invented by Martin di Arma di Taggia, New York, 1911.	
TEQUILA SUNRISE	5.00
Orange juice, grenadine and Tequila. Chilled with lots of ice.	
MOULIN ROUGE	6.60
Brandy and pineapple juice, topped up with Canard-Dûchene champagne.	
MARGARITA	5.00
Tequila and Cointreau cocktail with citrus; a salt rim.	
CUBA LIBRE	5.00
Havana rum, Coke, lime and lots of ice.	
MOJITO	5.00
Mint leaves muddled with rum, sugar and lime juice. Lots of crushed ice and soda. Cuban Mint Julip.	
MOSCOW MULE	5.00
A long vodka drink, with ginger beer, Angostura, lime.	
BLACK RUSSIAN	5.00
Vodka, a little Kahlua and a twist of lime over lots of ice. With a splash of cola.	
WHITE RUSSIAN	6.60
Vodka, Kahlua, cream, Crème de Cacao and ice.	
COSMOPOLITAN	5.00
Vodka, cranberry juice, Triple Sec and lime.	
CAIPIRINHA	5.00
Pronounced <i>Ki-pee-ree-nya</i> . Brazil's sugar-cane spirit, Cachaca, mixed with sugar, ice and wedges of lime.	
PIMM'S AND LEMONADE	3.80

CHAMPAGNE

103	CANARD-DUCHENE. BRUT NV	29.00
104	105	Half: 15.50
		Magnum: 59.00
A Grande Marque with a fine reputation. Fine creamy, pinot noir style, properly aged.		
106	CHAMPAGNE CANARD-DUCHENE. BRUT ROSE NV	32.00
A lovely pink Grande Marque. Bright and appealing.		
107	CHAMPAGNE TAITTINGER NV	38.00
Fashionable grower with a flowery, chardonnay style. Very appealing.		
108	CHAMPAGNE VEUVE CLICQUOT NV	39.00
109		Half: 20.00
110		Magnum: 78.00
111		Mini 20cl: 11.50
One of the big names. Rich-flavoured and impressive.		
112	CHAMPAGNE GOSSET GRANDE RESERVE NV	42.00
The oldest, and smallest, of the great houses. Here is well-aged complexity, but the flavour's still zingy fresh.		
113	CHAMPAGNE GOSSET GRAND ROSE NV	45.00
A perfect rosé style. "Complex aromas and flavours of yeast, apple and dried flowers mark this effusive, fresh rosé. Nice weight and balance, with everything in the right proportion." Wine Spectator.		
114	CHAMPAGNE VEUVE CLICQUOT 1998.	55.00
Definitive vintage champagne, with a nice maturity. Still bold with assertive toasty notes.		
115	CHAMPAGNE GOSSET CELEBRIS 1995.	75.00
A famous and rare top cuvée - pinot noir dominant. "With a subtle hint of berries, this is developing well, contrasting maturing flavours with a freshness provided by its lively structure. Fine, lingering finish." Wine Spectator.		
116	CHAMPAGNE DOM PERIGNON 1996.	92.00
The deluxe cuvée of Moët & Chandon delivers. "It's fresh and focused, with a firm structure offset by a mouth-filling richness and lacy texture. Not a blockbuster, but seamless and seductive in its approach." Wine Spectator.		
117	CHAMPAGNE KRUG GRANDE CUVÉE NV	95.00
Dense long-matured beauty; a rich, toasty style that may grow on you. A good thing? Well... depends on your finances.		
118	CHAMPAGNE TAITTINGER COMTES DE CHAMPAGNE 1995.	98.00
The ultimate ' <i>blanc de blancs</i> ', a pure expression of chardonnay. Only released in exceptional years. Deft intensity with complexity (must not go OTT!). Completely delicious with a great finish.		