notes
COFFEE ROASTERS & WINE BAR

EVENING FOOD MENU FROM 5PM UNTIL LATE

BOARD & BOTTLE

Langmeil - Eden Valley
Aromas of granny smith apple & citrus blossom are followed by a dry, elegant palate. 100% Riesling. Medium bodied
Selection of 6 cheeses

~~50~~ 40

Henri de Villamont
Chorey-Les-Beaune
Notes of candied fruit and chocolate. Ripe fruity flavour, and soft tannins Pinot Noir. Full bodied
Charcuterie & 3 Cheeses

~~74~~ 60

NOTES HOUSE WINE

WHITE & RED

Glass	5.5
Bottle	21
To Take Home	13

BAR SNACKS

Barrosa Portuguese Crisps	2.5
Spanish Olives	3
Marinated Artichokes	3
Marcona Almonds	3.5
Saucisson	4.2

PLATES

Mushroom Mousse 6
Pâté of field, button, chestnut & wild mushrooms

Three Dip Plate 7.5
Tapenade, Hummus, Smashed Avocado

Duck Rillettes 8
From our friend Mr. Duck

House Citrus-Cured Salmon 9
Served with a cucumber salad

Vegetarian Plate 12
Hummus, Bruschetta, Olives & Artichokes

DRINKS OVERLEAF

CHARCUTERIE

Selection of Charcuterie 14
Salame Gentile & Rustico, Jesus du Pays Basque, Capocollo, Salsiccia

Prosciutto Di Parma & Buffalo Mozzarella 14

Selection of Charcuterie & 3 Cheeses 24

MONS CHEESE

Camembert de Normandie	4.6
St Nectaire Holstein Milk	4.6
Cantal au lait de Salers	4.6
Ste Maure de Touraine *Goat cheese*	4.6
Comté *18 to 23 months aged*	4.6
1924 *Blue Cheese*	4.6

Selection of 3 cheeses 12
Either: Camembert, Comté & Goats Cheese
Or: St Nectaire, Cantal & Blue Cheese

Selection of 6 cheeses 22

DESSERTS

Affogato *Notes Espresso & Vanilla Ice Cream*	5
Chocolate Mousse *with Pistachio*	5
Tarta de Santiago *with Vanilla Ice Cream*	6

BY THE GLASS

Sparkling

Prosecco, Ca' del Console, *Glera - Veneto*	**5.8**

White

Notes White, *Viognier & Chardonnay - Languedoc*	**5.5**
Weinhauss Ress, *100% Riesling - Rheingau*	**5.9**
Domaine Trotereau, *Sauvignon Blanc - Quincy*	**6.7**

Rosé

Domaine Lafage, *Blend Mourvedre - Côtes du Rousillon*	**6.7**

Red

Notes Red, *Montepulciano & Sangiovese - Italy*	**5.5**
Porteno Norton, *Malbec - Mendoza*	**5.9**
Bodega Norton, *Cabernet Sauvignon - Mendoza*	**7.7**

125ml is our size

70+ WINES ON OUR BOTTLE LIST
ASK YOUR WAITER

CRAFT BEER

BBN - Saison 01 - *5.5%*	**4.6**	**Gamma Ray - Pale Ale -** *5.4%*	**4.6**
BBN - India Pale Ale 05 - *6.2%*	**4.8**	**Black Betty - Black IPA -** *7.4%*	**4.8**
The Kernel - Table Beer - *3.0%*	**4.2**	**Freedom Helles, Lager -** *4.8%*	**4.2**
The Kernel - Pale Ale - *5.1%*	**4.6**	**Wild Beer, Epic Saison -** *5%*	**4.6**
The Kernel - IPA - *6.9%*	**4.8**	**40FT Brewery, Larger -** *4.8%*	**4.8**

Thistly Cross Cider - *4.4%* **4.2**

COCKTAILS

Bellini	**7**
Aperol Spritz	**7.5**
Sipsmith G&T	**7.5**
Negroni	**9**
Old Fashioned	**9.5**
Mr Black Espresso Martini	**10**

WHISKEY

Bulleit *Bourbon*	**7**
Glenfarclas *10 Years*	**8**
Wolfburn *Single Malt*	**9**
Hibiki *Harmony*	**12**
Michel Couvreur *Overaged Malt*	**13**

50ml as standard, 25ml on request

WINES LIST

Our wine list comprises some 70 different wines including 31 organic / biodynamic / natural wines.
It covers 12 countries, with a good proportion from the Old Continent -
In March you have got more than **14 new wines** on the list.

notes
COFFEE ROASTERS & WINE BAR

@NOTESLONDON
@NOTESCOFFEE

WE'RE ALL OVER LONDON

Notes Gherkin
Notes Canary Wharf Crossrail
Notes Kings Cross
Notes Canary Wharf Station *(only for coffee)*
Notes Moorgate
Notes St Martin's Lane