

EVENING FOOD MENU FROM 5PM

BOARD & BOTTLE

Chablis La Boissonneuse
Julien Brocard

Lovely firm, tense, structured Chablis made by Julien Brocard from biodynamically grown grapes - 100% Chardonnay

Selection of 6 cheeses

~~72~~ 58

Pincipiano Barolo

Full-bodied and generous with a velvety mouth-feel leading to a lingering finish suggesting sweet spices and a hint of vanilla

100% Nebbiolo

Charcuterie & 3 Cheeses

~~76~~ 60

BAR SNACKS

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

PLATES

Mushroom Mousse	6
<i>Pâté of field, button, chestnut & wild mushrooms</i>	
Three Dip Plate	7.5
<i>Tapenade, Hummus, Smashed Avocado</i>	
Duck Rillettes	8
<i>From our friend Mr. Duck</i>	
House Citrus-Cured Salmon	9
<i>Served with a cucumber salad</i>	
Vegetarian Plate	12
<i>Hummus, Bruschetta, Olives & Artichokes</i>	

CHARCUTERIE

Selection of Charcuterie	14
<i>Salame Gentile & Rustico, Jesus du Pays Basque, Capocollo, Salsiccia</i>	
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 <i>Goat cheese</i>	4.6
Comté <i>18 to 23 months aged</i>	4.6
1924 <i>Blue Cheese</i>	4.6
Selection of 3 cheeses	12
<i>Either: Camembert, Comté & Goats Cheese</i>	
<i>Or: St Nectaire, Cantal & Blue Cheese</i>	
Selection of 6 cheeses	22

DESSERTS

Affogato <i>Notes Espresso & Vanilla Ice Cream</i>	5
Chocolate Mousse <i>with Pistachio</i>	5
Tarta de Santiago <i>with Vanilla Ice Cream</i>	6

WHISKY TASTING - £20

Scapa Glansa *The Orcadian*
Port Charlotte *Islay Barley*
Nikka *from the Barrel*

OR

Bulleit *Bourbon*
Wolfburn *Single Malt*
Michel Couvreur *Overaged*

BY THE GLASS

Sparkling

Prosecco, Ca' del Console, 100% Glera - Veneto **5.8**

White

Casa Bonita, 100% Sauvignon Blanc - La Mancha **5.5**

Aroa Laia, 100% Grenache - Navarra **6.8**

Aphros, 100% Lourei - Vinho Verde **7.2**

Rosé

Château d'Ollière, Blend Grenache - Côtes de Provence **5.9**

Red

Casa Bonita, 100% Malbec - La Mancha **5.5**

Gallardia, 100% Cinsault - Itata **5.9**

Judith Beck, 100% Blaufränkisch - Gols **7.1**

125ml is our size

**70+ WINES ON OUR BOTTLE LIST
ASK YOUR WAITER**

CRAFT BEER

Freedom Helles - Lager - 4.8% **4.2**

40|FT Brewery - Lager - 4.8% **4.8**

Brew By Number - Saison 01 - 5.5% **4.6**

The Kernel - Table Beer - 3.0% **4.2**

Gipsy Hill - SouthPaw - 4.2% **4.4**

Beavertown - Gamma Ray - 5.4% **4.6**

Brixton B. - Atlantic APA - 5.4% **4.6**

Brew By Number - IPA 05 - 6.2% **4.8**

Brixton B. - Electric IPA - 6.5% **4.8**

The Kernel - IPA - 6.9% **4.8**

Thistly Cross Cider - 4.4% **4.2**

AVAILABLE TO TAKE HOME

COCKTAILS

Bellini **7**

Aperol Spritz **7.5**

Sipsmith G&T **7.5**

Caipirinha **9**

Negroni / Mr Black Negroni **9**

Old Fashioned **9.5**

Mr Black Espresso Martini **10**

WHISKEY

Bulleit Bourbon **7**

Scapa Glansa The Orcadian **9**

Wolfburn Single Malt **10**

Port Charlotte Islay Barley **12**

Michel Couvreur Overaged Malt **13**

Nikka from the Barrel **14**

50ml as standard, 25ml on request

ORGANIC WEDNESDAYS

Organic wines are made from certified organically grown grapes, avoiding any synthetic pesticides or additives.

Every Wednesday we feature one of our 30+ organic wines on our by-the-glass list.

Sometimes surprising, always delicious - come along!

notes

COFFEE ROASTERS & WINE BAR

 @NOTESLONDON

 @NOTESCOFFEE

WE'RE ALL OVER LONDON

Opening Soon Bank & Victoria

The Gherkin - Canary Wharf Crossrail

Kings Cross - Canary Wharf Station (*just for coffee*)

Moorgate - Trafalgar Square