

EVENING MENU FROM 5PM

BAR SNACKS

Barrosa Portuguese Crisps	2.5	Spanish Olives	3.5
Marcona Almonds	4	Saucisson	4

PLATES

Hummus Plate	5	Guacamole	6
<i>Served with bread</i>		<i>Served with tortilla chips (Ve)</i>	
Mushroom Mousse	6	Classic Tomato Bruschetta	6
<i>Pâté of field, chestnut & wild mushrooms</i>		<i>Served with balsamic glaze (Ve)</i>	
Duck Rillettes	8	House Citrus-Cured Salmon	9
<i>Served with cornichons & bread</i>		<i>Served with a cucumber salad</i>	
Vegetarian Plate	14		
<i>Hummus, tapenades & classic tomato bruschetta (Ve)</i>			

CHARCUTERIE

Charcuterie & Tapenade	12	Selection of 3 Corsica Charcuterie	14
<i>Noix d'épaule, tapenades, olives & cornichons</i>		<i>Coppa, lonzu, prisuttu & bread</i>	
Prosciutto & Buffalo Mozzarella	16	Truffle-infused Cheese & Saucisson	18
<i>Served with olives & bread</i>		<i>Saucisson, tapenade, olives & tomme du Berry</i>	
		Selection of 5 Charcuterie & 6 Cheeses	34
		<i>Served with Spanish olives, cornichons & bread</i>	

MONS CHEESE

Camembert de Normandie	4.6	Selection of 3 cheeses	12
L'Etivaz Gruyère	4.9	<i>Either: Comté, Tomme & Goats'</i>	
Comté 18 to 23 months aged	4.8	<i>Or: Gruyère, Camembert & Blue</i>	
Persille du Beaujolais Blue	4.7	Selection of 6 cheeses	22
Tomme du Berry Truffle	4.9	<i>Served with grapes & bread</i>	
Ste Maure de Touraine Goats'	4.7		

DESSERTS

Royal Chocolate Dôme	7	Grand Marnier Soufflé	8
<i>Served with hazelnut crunch</i>		<i>Classic Iced Soufflé with Grand Marnier (alcohol)</i>	

Please inform us of any allergens or dietary requirement Ve = Vegan

notes
COFFEE ROASTERS & WINE BAR

 @NOTESLONDON
 @NOTESCOFFEE

BY THE GLASS

Sparkling

Ca' del Console Prosecco **5.9**
100% Glera - Veneto

White

Kleinkloof **5.5**
100% Chenin Blanc - Paarl

Minius **6.2**
100% Godello - Monterrei

Pratello Lugana Catulliano **6.9**
100% Trebbiano di Lugana - Lombardy

Rosé

Château D'Ollière **5.9**
Grenache & others - Provence

Red

Kleinkloof **5.5**
Shiraz & Cab Sauvignon - Paarl

Mount Holdsworth **6.9**
100% Pinot Noir - Wairarapa

Bodega Norton Reserve **7.4**
100% Cabernet Sauvignon - Mendoza

125ml pours

50+ WINES ON OUR BOTTLE LIST FROM 12 COUNTRIES

CRAFT BEER & CIDER

Bottles, 330ml

Harbour - Helles Lager - 4.5%	4.4	Notes Coffee - Pale Ale - 5.2%	4.6
Burning Sky - Saison L'Automne - 4.2%	4.6	BrewDog - Nanny State - 0.5%	4.2
The Kernel - IPA - 6.9%	4.8	The Kernel - Table Beer - 3.0%	4.2
Brixton B - Electric IPA - 6.5%	4.8	Brixton B - Effra Ale - 4.6%	4.6
Brixton B - Atlantic APA - 5.4%	4.6	Thistly Cross - Cider - 4.4%	4.2

Cans, 330ml

40ft Brewery - Lager - 4.8%	4.8	Magic Rock - High Wire - 5.5%	4.6
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Cans, 440ml

Cloudwater - Pilsner - 4.7%	6.2		
Notes Coffee - Pale Ale - 5.2%	18.4	Burning Sky - Saison L'Automne - 4.2%	18.4

COCKTAILS

Bellini *Ca' del Console Prosecco* **7**

Aperol Spritz *Aperol* **7.5**

Gin & Tonic *Sipsmith Gin* **7.5**

Caipirinha *Abelha Cachaça* **9**

Negroni *Sipsmith Gin* **9**

Old Fashioned *Bulleit* **9.5**

Pisco Sour *1615 Quebranta* **10**

Notes Cosmo *Reyka Vodka* **10**

Espresso Martini *Mr Black* **10**

MOCKTAILS

Espresso & Tonic **4**

Moscow Mule **6**

Cucumber Mojito **6**

SPIRITS

Mr Black *Coffee Liquor* **6**

Sipsmith *Vodka* **6**

Sipsmith *Gin* **6**

1615 *Quebranta Pisco* **6**

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