

## PETIT DÉJEUNER

### BRUNCH {10AM TO 3PM}

- EGGS ON KHOBEZ (V)** . . . . . £7.50  
Khobez flatbread, goats cheese, falafels, avocado, sauce vierge & chipotle mayo
- CA-VA GRANOLA (V)** . . . . . £4.00  
Homemade granola mix served with fresh berries, yoghurt & drizzled with honey
- FRESH BAKED CROISSANT OR TOAST (V)** . . . . £2.95  
Served with Bonne Maman jam
- SMOKED SALMON & SCRAMBLED EGG** . . . . . £7.95  
Served with avocado and croissant
- EGGS BENEDICT** . . . . . £7.50  
Two poached eggs served on smoked bacon & toasted sourdough with hollandaise sauce
- EGGS FLORENTINE (V)** . . . . . £6.95  
Two poached eggs served with spinach on toasted sourdough with hollandaise sauce
- EGGS ROYALE** . . . . . £7.95  
Two poached eggs served on smoked salmon & toasted sourdough with hollandaise sauce
- CA-VA STACK** . . . . . £7.95  
Black pudding, smoked bacon & poached egg on sourdough toast with hollandaise sauce
- SCRAMBLED EGGS ON TOAST (V)** . . . . . £4.50
- BUTTERMILK PANCAKES (V)** . . . . . £6.95  
Served with either smokey bacon & maple syrup or caramelized banana, blueberries, crème fraiche and granola crumb

#### MORNING ROLLS

{9AM TO 11AM}

Choice of filling £2.95

Square sausage, smoked bacon, scrambled egg, black pudding

Double filling £3.95

## DÉJEUNER

### SANDWICHES {SERVED FROM 12PM TO 3PM}

ALL SERVED WITH FRITES.

- PHILLY CHEESESTEAK** . . . . . £10.95  
Steak, onions, peppers and Gruyere cheese
- CROQUE MONSIEUR** . . . . . £7.00  
The French classic with Gruyere & ham
- CA-VA CLUB** . . . . . £8.95  
Chicken, bacon, gem lettuce, tomato & mayo
- FALAFEL (V)** . . . . . £8.50  
Spiced falafel, avocado, tomato, salad leaves with yoghurt and lemon dressing

## SALADS

- SMOKED SALMON** . . . . . £11.00  
Smoked salmon, avocado, gem lettuce, cherry tomato, fresh dill & onion
- SPICED CHICKEN** . . . . . £11.00  
Marinated chicken, coriander & lime slaw, cucumber, coconut, salad leaves
- GOATS CHEESE & CARPACCIO BEETROOT (V)** . . . £9.50  
Thinly sliced beetroot, walnuts, red cabbage, peach, goats cheese, horseradish cream and maple syrup vinaigrette

## DESSERTS

- CHOCOLATE BOX** . . . . . £7.00
- CREPES SUZETTE** . . . . . £7.50
- PECHE MELBA** . . . . . £7.00
- CHEESE BOARD** . . . . . £9.00

## BRASSERIE

### STARTERS {SERVED FROM 12PM}

- CHICKEN LIVER PARFAIT** . . . . . £6.95  
Smooth chicken liver parfait served with chutney
- SOUP DU JOUR (V)** . . . . . £4.00  
Homemade soup of the day
- FRIED CALAMARI** . . . . . £7.95  
Panko breadcrumb calamari served with red pistou
- ARGENTINIAN PRAWN TOAST** . . . . . £8.50  
Prawns tossed in a garlic, chili, parsley and lemon butter sauce with concassed tomatoes on sourdough
- SALMON PAUPIETTE** . . . . . £7.95  
Smoked salmon filled with horseradish crème fraiche mousse. Served with garlic toasted bread
- SCOTCH EGG** . . . . . £6.95  
Soft boiled egg wrapped in Pietro's sausage meat coated in panko breadcrumbs served with turnip puree and peppercorn sauce
- LEEK CONFIT (V)** . . . . . £6.95  
With walnuts, goats' cheese, grapes, maple syrup vinaigrette and sundried tomato
- PORTOBELLO MUSHROOM GRATINER (V)** . . . . £6.95  
Mushrooms stuffed with aubergine, chestnut mushrooms, onion & tomato topped with herbed gruyere cheese

## MAINS

- STEAK FRITES** . . . . . £14.95  
Flatted rump steak served with frites, Café De Paris butter or peppercorn sauce. Served either pink or well done
- BEYOND MEAT VEGAN BURGER (V)** . . . . . £10.95  
Vegan patty on a brioche bun with tomato, baby gem, red onion and a vegan mayo
- MAC & CHEESE** . . . . . £9.95  
Rich cheese sauce topped with a brioche crumb
- BOUILLABAISSSE** . . . . . £16.95  
Rich tomato broth with seafood mix of the day. Topped with rouille
- FISH RATATOUILLE** . . . . . £13.95  
Fish of the day served with ratatouille sauce and potato Boulangère
- SOLE GOUJONS** . . . . . £12.00  
Breaded sole goujons served with frites, petit pois and tartare sauce
- POULET PROVENCIAL** . . . . . £13.95  
Chicken breast served with potato boulangère, confit leek, green olive and fresh dill tomato sauce
- WHOLE SEA BREAM** . . . . . £16.95  
Stuffed with jambalaya served with sauce vierge
- ÇA-VA BURGER** . . . . . £10.95  
Two beef patty on a brioche bun with tomato, baby gem, red onion. Add bacon or cheese £1.50 each
- DUCK LEG CONFIT** . . . . . £14.50  
With braised red cabbage, napkin dumplings and jus
- BAKED CRÊPE (V)** . . . . . £11.95  
Crêpe stuffed with peppers, onion, mushroom, tomato and a rich cheese sauce, served with house salad. Add chicken £2.00
- VEGGIE ROASTED BUCKWHEAT (V)** . . . . . £11.95  
Tenderstem broccoli, mixed peppers, mushrooms, artichoke and crème fraiche

## SIDES

- FRITES** . . . . . £3.00
- TRUFFLE & PARMESAN FRITES** . . . . . £3.50
- ROASTED MARKET VEG** . . . . . £3.00
- HOUSE SALAD** . . . . . £3.00
- POTATO BOULANGÈRE** . . . . . £3.00
- FRENCH BEANS & SHALLOTS** . . . . . £3.00

## WHITE

175ml 250ml Bottle

**CA-VA SAUVIGNON BLANC** . . . . . 5.00 7.00 19.00

Intensely floral with elderflower notes and a grassy quality. The palate reflects the same fruit profile with crisp acidity and a touch of citrus fruit on the finish

**CA-VA CHARDONNAY** . . . . . 5.00 7.00 19.00

Pale gold in appearance, the wine has a fruity nose with fresh pineapple and banana fruit. On the palate the tropical fruit is met by a smooth, creamy mouth-feel and balancing acidity.

**TERRAMORE PINOT GRIGIO** . . . . . 6.00 8.00 24.00

A complex, minerally Pinot Grigio made from 100% organically grown grapes - beautiful notes of pear and white peach.

**LE VERSANT VIOGNIER** . . . . . 7.00 9.00 26.00

Beautiful yellow colour with green glints, intense nose of apricots, ripe peach and exotic fruits

**GRAND CREVETTE SAUVIGNON BLANC** . . . . . 24.00

A dry, fragrant Sauvignon with classic notes of citrus leading into a fresh, crisp palate.

**PICPOUL DE PINET TERRASSES DE LA MER.** . . . . 24.00

Crisp and refreshing dry white wine with green citrus notes on the nose and the palate. Easy drinking, and is the perfect accompaniment to shellfish, seafood or creamy goats cheese

**MACON VILLAGES LA CROCHETTE.** . . . . . 30.00

Buttery, slightly smoky Chardonnay with attractive, lemony acidity. A good all-rounder from a family-owned producer that specialises in Mâconnais and Beaujolais wines

**MIRAVAL PROVENCE BLANC** . . . . . £32.00

Famously owned by Angelina Jolie and Brad Pitt. This example from Château Miraval is made from 100% Rolle of which 10% is fermented in oak barrels 12 months. Lovely notes of pear, white peach and almond on the nose with those same characteristics on the palate and a touch of citrus. There is so much freshness here, with its bright and long finish.

## COCKTAILS

### CHAMPAGNE ET PROSECCO

**SOUTHSIDE ROYAL** Citadelle gin, Limoncello, lime & ginger topped with Prosecco *Or* Champagne . . . . . 8.50 . 14.50

**MENAGE A TROIS** Cointreau, Dubonnet topped with Prosecco *Or* Champagne . . . . . 8.50 . 14.50

**ELDERFLOWER SPRITZ** St.Germain, thyme & soda topped with Prosecco *Or* Champagne . . . . . 8.50 . 14.50

**KIR ROYALE** Crème de cassis topped with Prosecco *Or* Champagne . . . . . 8.50 . 14.50

### CLASSIC

**PEAR & GINGER SIDECAR** . . . . . 8.00  
Henessey, Xante, Cointreau, Lemon & Ginger

**BRAMBLE** . . . . . 7.50  
Citadelle Gin, Crème de Mure & Lemon

**FRENCH MARTINI** . . . . . 7.50  
Stoli Rapsberry, Chambord & Pineapple Juice

**ESPRESSO MARTINI** . . . . . 7.50  
Cariel Vodka, Kahlua & Fresh Espresso

**PORNSTART MARTINI** . . . . . 8.00  
Cariel Vodka, Passoa, Passionfruit, Pineapple & Prosecco

**LYCHEE L'ECUME** . . . . . 7.00  
Gin, Lychee Liqueur, Lemon, Pineapple & Lychee Foam

**CHERRY DAIQUIRI** . . . . . 7.50  
Old J Cherry Rum, Lime juice & Morello Cherry Syrup

**PINA COLADA** . . . . . 7.50  
Kalani, Rum, Pineapple & Valentini's Ice Cream Mix

**PASSIONFRUIT CAIPIRINHA** . . . . . 8.00  
Cachaca, Lime & Passionfruit

## RED

175ml 250ml Bottle

**CA-VA MERLOT** . . . . . 5.00 7.00 19.00

An attractive nose with ripe red & stone fruits overlaid with a herbal quality. On the palate these develop to show ripe plum & prune flavours with an accessible structure.

**CA-VA CABERNET SAUVIGNON** . . . . . 5.00 7.00 19.00

Deep purple in colour with plum fruit aromas, backed by blackcurrant flavours on the palate.

**FILET MIGNON CARIGNAN.** . . . . . 6.00 8.00 24.00

Carignan presents intense aromas of violets and soft blackberry with a hint of chocolate. A wine with excellent fruit content and fresh acidity with approachable tannins.

**COTES DU RHONE PARCELLES 38 QUIOT** . . . . . 26.00

A blend of Grenache, Syrah and Mourvedre, this is serious a Cotes du Rhone; full flavoured with the structure to support the ample fruit. Delicious!

**BEAUJOLAIS VILLAGES FESSY** . . . . . 26.00

A soft, fresh and fruity wine from the Gamay grape, grown on the granite soils of the Beaujolais region and excellent with almost anything.

**HANGER & FLANK MALBEC.** . . . . . 28.00

Rich, full-bodied Argentinean red with notes of blackberry and chocolate does the job perfectly. Terrific nose of pure blueberry and blackberry fruits. Well-balanced and rich wine, with lush fruit flavours of boysenberry and blackberry.

**LA TANNERIE CITE DE CARCASSONE** . . . . . 30.00

A blend of Cabernet Franc and Merlot, this is a wonderfully soft, fruit-driven wine with hints of bell pepper. Superb with red meat or a burger.

## CHAMPAGNE ET PROSECCO

125ml Bottle

**PROSECCO COL BRIOSO** . . . . . 5.50 26.00

Bright, straw yellow in colour with bags of fresh, fruit aromas and flavours. An extra-dry, young wine, perfect for all occasions.

**CHIMERE BRUT NV CHAMPAGNE.** . . . . . 9.00 45.00

Light and delicate bubbles. Expressive fruit and white flower aromas, with an elegant and long finish.

**JOSEPH PERRIER 'CUVÉE ROYALE' BRUT** . . . . . 55.00

Once a Rogano exclusive this fresh fruity Champagne has aromas such as pear and red apple lead to richer fresh bread notes and a touch of biscuit

**MOET & CHANDON** . . . . . 60.00

Fresh crisp palate reveals flavours of citrus apples, pear and white peach alongside floral notes & elegant hints of brioche.

## ROSÉ

175ml 250ml Bottle

**CASTILLO DE MONJARDIN** . . . . . 5.50 7.50 22.00

A beautiful rose colour. Exquisite, intense aromas of mature fruit on the nose. The smooth and delicate mouth-feel lead to a balanced, fresh and clean finish.

**CHEMIN DE PROVENCE.** . . . . . 6.00 8.00 24.00

A pale rosé by design. On the nose, red fruits like raspberries and strawberries. Perfectly balanced acidity.

**MIRAVAL COTES DE PROVENCE ROSE** . . . . . 32.00

The Famous Vineyard owned by Angelina Jolie and Brad Pitt presents this beautiful pale, petal-pink colour wine with bright nuances. On the nose, it exudes aromas of fresh redcurrants, rose and zesty lemon. It finishes with a refreshing acidity, minerality and a long, saline finish.

## BIÈRES PRESSION

PLEASE ASK ABOUT  
OUR DRAUGHT & BOTTLED  
BEER SELECTION