

# cépage[s]

## Wine Bistro

69 Westbourne Park Road, London W2 5QH  
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<b>Apéritif</b> Champagne Bertrand Jorez, Brut Tradition NV – Glass 12.5cl	11.5
<b>Cocktail</b> Rosé Pamplemousse Spritz – Glass 17.5cl	12.5

### AMUSES-GUEULES

Smoked Almonds	3
Olives Verdi Dolci	3.5
Bread & Butter	3.5
Tapenade	3.5

### CHARCUTERIES

Saucisson	6
Jambon de Bayonne	7
Duck Rillettes	7
Noix d'Épaule aux Herbes	8
Charcuterie Board	16

### SMALL PLATES TO SHARE

Mushroom Velouté w/ Garlic Foam	5
Boudin Noir du Pays Basque & Apple Compote	8
Escargots de Bourgogne ½ dozen	8.5
Foie Gras Terrine & Mirabelle Confit	13

Salmon Mi-Cuit & Jerusalem Artichoke w/ Kumquat	11
Grilled Monkfish, Foie Gras Sauce & Girolles	13
Saint-Jacques, Poitrine Confite & Seaweed	13

Médaille of Guinea Fowl & Pumpkin Boulangère	12
Onglet & Pomme Noisettes	13
Foie Gras Poêlé, Apple + Calvados Compote & Toasted Brioche	13
Venison Fillet, Beetroot & Smoked Carrot w/ Wine Sauce & Beer Sauce	13

Green Salad	3
Beetroot Carpaccio, Orange, Feta Cheese, Thyme & Hazelnuts	5.5
Pommes Dauphines + Sour Cream, Lemon & Coriander Sauce	6.5
Veg ô Feu	8

Roasted Camembert, Rosemary & Honey (20 min)	13.5
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### CHEESE

1-£5.5, 3-£13.5, 5-£21

Sauvaget (Goat, Poitou-Charente) R
Chaource (Cow, Aube) R
Reblochon (Cow, Savoie) R
Bleu des Basques (Ewe, Pays Basques) P
Tomme des Fleurs (Cow, Savoie) R

### DESSERTS

Cannelés Bordelais,	
Caramelised Apple & Vanilla Ice Cream	7
Poached Pear in Red Wine & Chocolate Sauce	7
Pumpkin & Pistachio Tartelette	7

**Some dishes may contain nuts or their derivatives. Please advise our staff if you have any allergies or concerns.**

A discretionary 12.5% service charge will be added to your bill.