FRANK'S

		glass	carafe	bottle
Champagne and Sparkling				
2021	Roc Ambulle Negrette Rosé, Chateau Le Roc, South-West France			48
2020	Mauzac Nature, Domaine Plageoles, South-West France			73
NV	Lucien Collard Bouzy Grand Cru Extra Brut Champagne, France	18		98
2019	Perles du Mont Blanc, Domaine du Gringet, Savoie, France			98
NV	Pascal Doquet Horizon Blanc de Blancs, Côte de Blanc, Champagne			108
NV	Paul Bara Rosé de Bouzy Grand Cru, Champagne			110
NV	Bérèche & Fils Brut Réserve, Marne, Champagne			120
NV	Hugues-Godmé Les Terres d'Union Brut Nature, Verzenay, Champagne			142
White				
2021	Gavi di Tassarolo La Fornace, Cinzia Bergaglio, Piedmont, Italy			47
2022	Pios Branco, Quinta de Vale de Pios, Douro, Portugal	9	35	49
2022	Entras Blanc, Domaine Entras, Côtes de Gascogne, SW France			49
2019	Côtes du Rhône Luminaris la Luminaille, Rhone	11	42	61
2020	SV Riesling D, Te Whare Ra, Marlborough, New Zealand			63
2020	Veyder-Malberg Gruner Veltliner Wachau, Austria	14	52	70
2022	Vin de Corse Porto Vecchio, Domaine Torraccia, Corsica, France			72
2018	Sin Nombre, Ismael Gozalo, Castilla y Leon, Spain			72
2021	Bolinha, Casa de Mouraz, Dão, Portugal			81
2019	St Joseph Blanc, Domaine André Perret, Rhône, `france			82
2020	Chasselas C de Marin, Les Vignes du Paradis, Savoie, France			96
2020	`M3` Adelaide Hills Chardonnay Australia	17	65	92
2021	Feu Follet Gringet, Jean Claude Lapalu, Savoie, France			102
2020	Santenay Blanc, Domaine Bachelet-Monnot, Côte de Beaune, France			104
2017	Rothenberg Riesling Grosses Gewachs, Gunderloch, Rheinhessen, Germany			110
2021	Grüner Veltliner Freund, Parr Wines, Santa Rita Hills, USA	21		125
2018	Montferrand Savagnin, Domaine Ganevat, Jura, France			150
White Magnums				
2021	Muscadet Garance, Domaine Luneau Papin, Loire, France	11	42	110
Rosé and Orange				
2021	Phoenix Merwah Skin Contact, Eddie Chami, Lebanon			63
2020	Dido La Solucio Rosa, Venus La Universal, Montsant, Spain			63
2021	Orange a la Mer Muscat, Mas Foulaquier, Languedoc, France	15	58	78
2022	Sybille, Vin de France Rose, Gerard Boulay, Sancerre, France	14	56	82
2017	Dolium Renski Rizling, Zorjan, Stajerska, Slovenia			98
Red				
2020	Le Rouge, Plaisance Penavayre, Fronton	9	35	48
2021	Dolcetto d'Alba, Roberto Voerzio, Piedmont, Italy			59
2020	Ribeyrenc, Thierry Navarre, Languedoc, France	11	40	62
2020	Yo No Puedo Mas, Mas d'Agalis, Languedoc, France			67
2022	Pineau d'Aunis Palabres, Emmanuel Haget, Saumur, Loire			73
2020	Crozes Hermitage 'Equinoxe' Rouge, Maxime Graillot, France	14	54	75
2020	Moulin à Vent Les Thorins, Domaine Guerin. Beaujolais, France			84
2022	La Bruja de Rozas, Comando G, Sierra de Gredos, Spain			85
2021	St Joseph La Gloriette, Domaine Lionel Faury			86
2021	Viñas des Gain Tinto, Artadi, Rioja Alavesa, Spain	17	64	92
2021	Etna Rosso, I Vigneri, Etna, Sicily, Italy			92
2019	Spätburgunder Gundersheimer Trocken, Wittmann, Rheinhessen, Germany			98
2020	Trousseau Cuvée des Géologues, Domaine Aviet, Arbois, Jura			102
2018	Cabernet Sauvignon, L'Ecole 41, Walla Walla Valley, Washington State, USA			114
2021	Autrement Gamay & Mondeuse blend, Phelan Farm, San Luis Obispo County, USA	21		125
2020	Comando G Las Iruelas Tinto, Sierra de Gredos, Spain			280
Red Magnums				
2019	Ultreia, Saint Jacques, Raúl Pérez, Bierzo, Spain			98

FRANK'S

HAPPY HOUR

mon - fri from 5-6pm
PINT OF PRAWNS FOR £10
MUSCADET £6 A GLASS

Les Cochons Wine Club

is the perfect meet up for
wine lovers to taste off the
beaten track wines at retail prices.
EVERY MONDAY FROM 5PM

COCKTAIL OF THE WEEK

Mango, Black Raspberry Bramble / 14

Monkey 47, Chambord, mango purée, lime

Hibiscus Martini / 14

58 & co Apple & Hibiscus Gin, Lillet Rose, Gorvello Cidre Eau de Vie

BAR SNACKS

pain de campagne / 5
olives de Nyons / 5
amandes fumées / 5
comté gougères / 9
oeuf en gelée / 14
anchovies, burrata, chilli, pain grillé à l'ail / 18

SHELLFISH

pint of prawns / 16
pint of mussels / 16
crab salad, puntarelle, monks beard, croûtons / 22

CHARCUTERIE

saucisson sec / 12
jambon noir de Bigorre / 21
pâté croûte maison / 18

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VEGETABLES

salade verte maison / 9
radishes, cervelle de canut / 10
celeriac remoulade / 9
endives, beetroots, pear, walnut pistou (v) /13
pommes frites / 5

CHEESE

fromage du moment / 8

FRANK'S SPECIAL

BAVETTE, SAUCE BORDELAISE, FRITES / 24

SWEET

café gourmand / 13.5
tarte aux pommes / 10.5
vanilla ice cream / 3.5
lemon sorbet, calvados / 10

please inform your server if you have any allergies or special dietary needs. *consuming raw meat and shelfish increases your risk of foodborne illness.

a discretionary service charge of 15% will be added to your bill.

wifi: maison2020

34 Duke Street St James's, London SW1Y 6DF