

DRINK PINK

PROVENCE ROSÉ ON THE TERRACE

at *St. Ermin's*

This summer we are delighted to partner with Château La Gordonne to offer you a taste of Provence. Think lavender fields, rosé wines determined by le terroir and Provençal food; it is this connection to nature that is the influence and inspiration for this menu. To complement Château La Gordonne's selection of rosés, we have created a selection of Provençal dishes that responds to the seasonal ingredients grown on our kitchen rooftop garden.

CHÂTEAU LA GORDONNE ROSÉ WINE

Domaine Gordonne *Les Gravieres*

With its soft pale pink colour, this rosé exquisitely mixes the scents of strawberry and fresh citrus notes.

🍷 175ml £8 🍷 £35

Château La Gordonne *Vérité du Terroir*

A bright pink refreshing rosé wine showing dominant notes of raspberry and redcurrant underscored by the freshness of citrus.

🍷 175ml £9.50 🍷 £41

Château La Gordonne *La Chapelle*

A delicate sweet, yet fresh rosé, pale in colour. Bursting with fruit, such as arbutus berries, found on the nearby wooded hillsides.

🍷 £56

ROSÉ FLIGHT

CHÂTEAU LA GORDONNE

Domaine Gordonne *Les Gravieres*

Château La Gordonne *Vérité du Terroir*

Château La Gordonne *La Chapelle*

Three 125ml glasses £24

FROZEN

COCKTAILS

Frozé - £14

Domaine Gordonne

Les Gravieres rosé, strawberry, lemon

Watermelon Daiquiri - £14

Watermelon, Ron Barcelo Rum Blanco, lime, Gomme

Raspberry Fizz - £19

Raspberry sorbet, Pommery Rosé Brut

Peach Margarita - £14

Peach, Calle 23 Reposado Tequila, triple sec, lime

FIZZ

CHAMPAGNE POMMERY

Louis Pommery England Brut

🍷 125ml £14 🍷 £68

Pommery Brut Royal

🍷 125ml £15 🍷 £70

Pommery Brut Rosé

🍷 125ml £16 🍷 £76

PROVENÇAL STYLE

Panisse - £5

Chickpea fries with Roquefort cheese dip and herb sea salt

Pissaladière - £8

Caramelised onion, black olive and anchovy pizza

Aligot - £5

Creamy potatoes with Tomme de Savoie cheese and baguette

Salade Niçoise - £7

New potatoes, green beans, eggs, olives and anchovies with vinaigrette dressing

Pâté de foie de volaille - £9

Chicken liver paté with orange marmalade and crisp bread



FOR SHARING

Charcuterie & fromage - £28

French cured meat and cheese with figs, chutney and baguette

Légumes grillés et pain à l'ail - £23

Grilled Provençal vegetables and garlic bread with green olive tapenade and goats' cheese

DESSERTS

Savarin aux fruits - £6.50

Orange blossom-soaked sponge with orange cream

Entremet abricots et amandes - £6.50

Apricot, almond & yoghurt cake with apricot & thyme sorbet

LARGER BITES

Fish & chips - £19

Tartare sauce, mushy peas & lemon

St. Ermin's Wagyu burger - £25

Pulled pork, cheese & chips

Club sandwich - £14.50

Chicken, bacon, lettuce, tomato, egg & mayonnaise

(Veggie with avocado £12)

Caesar salad - £10

add chargrilled chicken or smoked salmon for £5

Spiced pumpkin burger - £16

Avocado, tofu mayonnaise and sweet potato fries

LOVE ROSÉ, BUT ALSO LOVE A CLASSIC...

CRAFT BEER

Harviestoun Beer
Pint £5.80 1/2 pint £3

BOTTLE BEERS

Peroni / Corona /
London Pride £5

HIGH SPIRITS

GIN (25ml)

Theodore Pictish Gin £4.50
Gin Mare £4.80
Monkey 47 £6.90

VODKA (25ml)

Chapel Down Vodka £5.20
William Chase £5.60
Chase Orange £5.60

Add London Essence Tonic £2.50 Classic/Bitter orange & elderflower/ Grapefruit & rosemary

WINES

White and Red wines are available by the glass and bottle.

Please ask for a list.



Château La Gordonne
CÔTES DE PROVENCE
Depuis 1652

If you have any dietary requirements or are concerned about food allergies, e.g nuts, you are invited to ask one of our team members for assistance when selecting menu items. Prices include VAT. A discretionary 12.5% service charge will be applied to your bill, all of which goes to the team.