



**GREGGS
CHAMPAGNE
BAR**

AT
Fenwick

GREGGS SMALL PLATES

Sausage Roll with Hot Honey Chilli Sauce	4
Vegan Sausage Roll with Harissa Coconut Yoghurt (PB)	4
Cheese & Onion Bake with Romesco Sauce & Almonds (V)	4.50
Steak Bake with Peppercorn Aioli	4.95
Chicken Bake with Katsu Curry Sauce & Pickled Cucumber	4.75
Sausage, Bean & Cheese Melt with Bloody Mary Ketchup	4.50

FESTIVE SPECIALS

Festive Bake with Brussel Sprout Kimchi	4.95
Vegan Festive Bake with Brussel Sprout Kimchi	4.95

SOFT DRINKS

Coke / Diet Coke / Sprite 330ml	3.50
Frobishers Fruit Juice Apple / Orange	3.75
Strathmore Still Water 330ml / 750ml	2.95 / 4.95
Strathmore Sparkling Water 330ml / 750ml	2.95 / 4.95

(V) Vegetarian (PB) Plant-based (WF) Wheat Free

Some of the ingredients we use in our kitchen are classified as food allergens. Full allergen information for items on our menu is available upon request. Our recipes are subject to change, please check with our restaurant colleagues on every visit to our restaurant. All prices include VAT. A discretionary 10% service charge will be added to your bill.

CHAMPAGNE LISTING

Prosecco & Champagne	125ml	Bottle
Prosecco Ca di Alte - Italy	10	37
Rosé Prosecco Ca di Alte – Italy	12	42
Gremillet Brut Champagne France	15	55
Bollinger Special Cuvée Brut France	18	80
Bollinger Rosé Brut France	22	95
Laurent Perrier Rosé France	25	125
Rare Champagne Millesime France	40	210
Perrier-Jouët Belle Epoque France	55	295
Louis Roederer Cristal France	75	425

COCKTAILS

The Return of the Iconic 'Pink Jammie Fizz' By Mother Mercy Raspberry, apple & fresh doughnut flavours, topped with prosecco	11
Yum Yum Twist A sweet, sugar-glazed cocktail crafted with real Yum Yums & rum	11
Cream Éclair Rich vanilla vodka, dark chocolate liqueur, an irresistible Eclair-delight	12
Non-Alcoholic Peach Melba A refreshing blend of peach & cream, sweet & smooth	7