

CHAMPAGNE

  
*Palmer & Co*

At Épernay Manchester we are proud to serve the gold medal winning Palmer & Co as our house champagne. For only £40 a bottle, this accessible champagne is a light and elegant edition to our list; perfect at any time of day or night.

PALMER & CO BRUT £6.90

PALMER & CO ROSÉ £7.90

Our multi-award winning bar team have created a bespoke cocktail list to represent seasonal flavours and spirits. Designed with all of you in mind, our cocktails have been categorised in to **Fizzy, Funky, Quirky and Serious**. Choose your style and then find your cocktail. Our wine menu will guide you through some of the world's best wines and opens you up to a wide variety of grapes, flavours and experiences.



# CHAMPAGNE

## *By the Glass*

Épernay Manchester serves the city with the largest list of champagnes by the glass, with 15 available.

Palmer & Co Brut Réserve	£6.90
Jacquart Demi Sec Mosaïque	£7.50
Champagne Autreau Grand Cru Blanc de Blancs	£7.90
Palmer & Co Rosé Réserve	£7.90
Perrier-Jouët Grand Brut	£9.50
Pol Roger Brut Réserve	£9.50
Bruno Paillard Première Cuvée Brut	£9.90
De Sousa & Fils Brut Tradition	£9.90
Billecart-Salmon Brut Réserve	£9.90
Bollinger Special Cuvée Brut	£10.00
Charles Heidsieck Brut Réserve	£10.50
Veuve Clicquot Yellow Label Brut	£10.50
Perrier-Jouët Blason Rosé	£11.50
Veuve Clicquot Rosé Brut	£12.00
Laurent-Perrier Cuvée Rosé Brut	£12.50

## PROSECCO & ENGLISH SPARKLING

Bisol "Crede" Valdobbiadene Prosecco Superiore D.O.C.G	£6.90
Nyetimber Classic Cuvée Brut	£8.50

# CHAMPAGNE

*By the Bottle*

## LIGHT & ELEGANT

Palmer & Co Brut Réserve	£40.00
Jacquart Demi Sec Mosaïque	£43.00
Palmer & Co Rosé Réserve	£47.00
Perrier-Jouët Grand Brut	£55.00
Billecart-Salmon Brut Réserve	£59.00
De Sousa & Fils Brut Tradition	£60.00
Perrier-Jouët Blason Rosé	£69.00

## MEDIUM BODIED & BALANCED

Champagne Autreau	£44.00
Grand Cru Blanc de Blanc	
Bruno Paillard Première Cuvée Brut	£58.00
Charles Heidsieck Brut Réserve	£62.00
Pol Roger Pure Extra Brut	£65.00
Veuve Clicquot Rosé Brut	£72.00



# CHAMPAGNE

*By the Bottle*

## FULL BODIED & FRUITY

Palmer & Co Blanc de Noirs	£50.00
Pol Roger Brut Réserve	£55.00
Bollinger Special Cuvée Brut	£60.00
Veuve Clicquot Yellow Label Brut	£62.00
Laurent-Perrier Cuvée Rosé Brut	£75.00

## PROSECCO & ENGLISH SPARKLING

Bisot "Crede" Valdobbiadene Prosecco Superiore D.O.C.G	£40.00
Nyetimber Classic Cuvée Brut	£50.00
Hattingley Valley Classic Cuvée Brut	£50.00
Balfour Estate 'Hush Heath' Rosé	£57.00



# SOMETHING SPECIAL

*By the Bottle*

## VINTAGE CHAMPAGNES

Palmer & Co Millésime 2008	£58.00
Bruno Paillard Brut 2004	£68.00
Pol Roger Brut Rosé 2006	£95.00

## PRESTIGE CUVÉE

Dom Pérignon 2006	£160.00
Krug Grande Cuvée NV	£165.00
Perrier-Jouët Belle Époque Rosé 2006	£190.00

## MAGNUMS

Palmer & Co Brut Réserve	£84.00
Bollinger Special Cuvée Brut	£130.00
Laurent-Perrier Cuvée Rosé Brut	£150.00



Please note vintages may be subject to change at any time due to availability

# *Still* WINES

## WHITE

	175ml	Bottle
Maison Belenger, Gasconne Blanc – France (Colombard, Ugni Blanc)	£4.50	£17.50
Ken Forrester, Petit Chenin – South Africa (Chenin Blanc)	£5.00	£19.00
Montanar Vineyards (Organic) - Spain (Verdejo)	£5.00	£19.50
Maycas Sumac, Limari Valley – Chile (Chardonnay)	£5.00	£20.00
Kaiken 'Terroir Series', Salta – Argentina (Torrontes)	£5.50	£21.00
Federspiel Kollmutz, Erich Machherndl – Austria (Grüner Veltliner)	£6.00	£23.00
Dry Dam Riesling, d'Arenberg – Australia (Riesling)	£6.00	£24.00
Lorenzon 'I Feudi di Romans', Isonzo – Italy (Pinot Grigio)	£6.50	£26.00
Greywacke, Marlborough – New Zealand (Sauvignon Blanc)	£7.50	£30.00
Sancerre Blanc Les Monts Damnes Andre Neveu – France (Sauvignon Blanc)	£8.00	£32.00



*Still*  
WINES

ROSÉ

	175ml	Bottle
Alpha Zeta Rosato, Vento - Italy (Corvina)	£4.50	£17.50
Domaine de Cristal, Provence - France (Grenache, Syrah, Cinsault, Carignan)	£5.00	£20.00

JOIN US FOR  
OUR WEEK NIGHT

*Wine Down*

CELEBRATE THE END OF YOUR WORKING DAY  
WITH A WORLD TOUR OF WINE AT ÉPERNAY.



# Still WINES

## RED

	175ml	Bottle
La Serre, Languedoc-Roussillon – France (Cabernet Sauvignon)	£4.50	£17.50
La Barry Red, Martin Meinart – South Africa (Merlot, Cabernet Sauvignon, Cabernet Franc, Pinotage)	£5.00	£19.50
J. Lohr, Painter Bridge Zinfandel - USA (Zinfandel)	£5.50	£21.00
'Are you Game' Pinot Noir, Fowles Wine - Australia (Pinot Noir, Zinfandel)	£5.50	£22.00
Dinastia Vivanco, Rioja Crianza – Spain (Tempranillo, Graciano)	£6.00	£23.00
Cuatro Pasos, Biezro – Spain (Mencia)	£6.50	£24.50
Dolcetto d'Alba DOC, Bricco Bastia, Conterno Fantino – Italy (Dolcetto)	£6.50	£25.00
Dandelion Vineyards 'Lionheart of Barossa' – Australia (Shiraz)	£6.50	£26.00
Garage Wine Co. Perverso, Maule Valley – Chile (Carignan, Merlot, Cabernet Franc, Cabernet Sauvignon)	£7.50	£29.00
Bodega Colome 'Autentico', Calchaqui Valley - Argentina (Malbec)	£10.00	£40.00







# CHAMPAGNE *Brunch*

DELIGHT IN OUR DELICIOUSLY SWEET  
AND SAVOURY CHAMPAGNE BRUNCH.

Treat yourselves to our quintessential classics with freshly cooked croissants, pain au chocolat, Danish pastries, French cheese, cold meat, home-made quiche and pâté with a side offering of croutons. Quench your thirst with our multi award-winning champagne from Palmer & Co, orange juice and your choice of tea or coffee.

Available for £25pp, this Champagne Brunch is the most ideal way to celebrate any occasion.

BOOK IN ANY FRIDAY - SUNDAY,  
12 PM - 4 PM,



# ÉPERNAY

*Eats*

## CHEESE BOARDS

Our three cheese boards have been carefully considered to match champagne, red wine and white wine.

### The Red Wine Board

£6.00

Caperon has been made in France for over 1200 years and pairs well with light reds. Lincolnshire Poacher is a hard cheese that can stand up to a fuller red with a good acidity. These two cheeses are served alongside sliced baguette, homemade chutney and red grapes.

*Recommended with*

'Are You Game', Pinot Noir, Fowles Wine.

### The White Wine Board

£6.00

Cruyere is a sweet and salty hard cheese that adds a savoury element to the palate. Crottin is a famous goat's cheese from the Loire valley which offers hints of lemon with a strong milk finish, perfectly paired with a Sauvignon Blanc, especially Sancerre. They are served alongside sliced baguette, homemade chutney and white grapes.

*Recommended with*

Sancerre Blanc Les Monts Damnes, Andre Neveu.

### The Champagne Board

£6.00

Brillat-Savarin is a luxurious cream cheese offering hints of salt, nut and truffle. Vignotte is another intensely creamy cheese with hints of lemon which creates a light but rich texture. The acidity in champagne cuts through both cheeses to make for a delightful combination. Both are served alongside sliced baguette and accompanied by homemade chutney and sliced apple.

*Recommended with*

Bruno Paillard Premiere Cuvée Brut.



# ÉPERNAY

*Eats*

## PÂTÉS

Our pâtés are made in house and are served with our delicious homemade rosemary-seasoned croutons.

Chicken Liver Pâté	£5.00	Mushroom Pâté	£5.00
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## OTHER

Crab Meat Mayonnaise	£6.00	Olives	£2.00
served with our homemade croutons		French Bread & Oils	£2.00

## *Sunday Sessions*

At Épernay Manchester we endeavour to deliver the highest quality of drinks served in a manner befitting to each. And with such a great selection to choose from why not join us on Sundays and finish your weekend with style and a glass of fizz.

ANY GLASS OF OPEN  
BUBBLES ONLY £6.50

*Every Sunday - Midday till 5pm*



# *Fizzy* COCKTAILS

CHAMPAGNE PUNCH £ 6.50

Our seasonal punch, please ask your server for this week's flavour.

WHO LOVES ORANGE SODA? £ 8.50

Tanqueray No.10 • Spiced Clementine •  
Citrus • Champagne • Whites

CORE BELIEFS £ 8.50

Jim Beam Double Oaked • Cacao Nib •  
Apple • Champagne

BEE-LINI £ 9.00

Star of Bombay Gin • Blood Orange • Bee Pollen •  
Campari • Prosecco • Whites

ROYALE £ 9.00

Champagne Palmer Brut NV with your choice of either  
Cassis • Chambord • Pear • Blood Orange • Amaretto or Chocolate

TERROIR DOGS £ 9.50

Hennessy VS Cognac • Pear • Almond • Champagne

JOIN US FOR

*Cocktail*  
of the  
*week*

ONLY  
£5

Each week sees the  
turn of a brand new  
cocktail creation.

Ask your server for  
this week's special.



# *Funky* COCKTAILS

CANDYSHOP SLING £ 6.50  
Absolut Raspberry • Strawberry • Vimto •  
Citric Acid • Lemonade

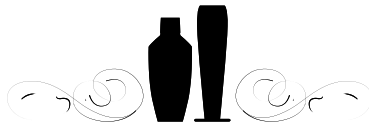
SHE'S A GOLD FIGGER £ 6.50  
Absolut Vanilla Vodka • Fig •  
Golden Syrup • Ginger Ale

CHEEKY VIMTO NO.2 £ 6.50  
Portobello Road Gin • Port • Blue WKD • Citrus

PICKLE ME ELMO £ 7.00  
Ketel One Citron • Cointreau •  
Cranberry & Sesame •  
Citrus • Whites

ALOE ALOE £ 8.00  
Mount Gay Black Barrel Rum • Aloe Vera •  
Pineapple • Pechaud's Bitters • Absinthe

WINTER BUG £ 8.50  
Winter Bery Tapatio Reposado •  
Pear • Apple • Soda



Please ask your bartender for any classic cocktail, if we have the ingredients we'll happily make it.

# *Quirky* COCKTAILS

THE COBBLER & THE BAKER £ 6.50  
Appleton Estate VX Rum • Spiced Bread Shrub •  
Port • Ginger Ale

MANCHESTER TART £ 7.50  
Coconut Oil Ketel One Vodka • Raspberry • Cherry

ROOT'S MANUVA £ 7.50  
Bacardi Carta Blanca Rum • Fermented Beetroot •  
Spiced Chocolate • Citrus

SALFORD STOUT PUNCH £ 7.50  
Pusser's Navy Rum • Stout • Lactose • Spice • Yolk

DARJEELING LIMITED £ 8.00  
Turmeric Ketel One Vodka • Apricot •  
Darjeeling Tea Vermouth • Tonic

JUST BEFORE NINE £ 9.00  
Konik's Tail Vodka • Mint • Spiced Chocolate •  
Vermouth • Bamboo Charcoal • Citrus

## *Birthday Treat*

Out for a birthday, treat the birthday star to  
our special BIRTHDAY COCKTAIL. This drink  
comes with a secret surprise, ask one of us if  
you would like to know more.

£ 6.50

# *Serious* COCKTAILS

FOR THE COLONY £ 7.50  
Illegal Joven Mezcal • Ant & Chocolate •  
Coffee • Lime Zest Agave

PEKING TOO SOON £ 8.00  
Woodford Reserve Bourbon • Soy Vermouth •  
Plum & Ginger • Absinthe

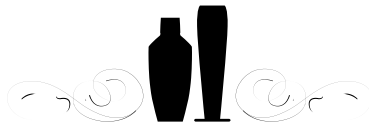
GUNPOWDER PLOT £ 8.50  
Ardbeg 10yr Scotch • Cherry • Salted Caramel • Apple

IT'S A BIT NUTTY £ 8.50  
Bulliet Bourbon • Falernum • Sherry •  
Angoustura • Nut Tincture

HEART OF GOLD £ 9.00  
Green Spot Irish Whiskey • Coffee Vermouth •  
Cynar • Salted Maple

TEA & TOAST £ 9.00  
Milk Washed Small Batch Teelings • Black Tea •  
Toast • Vermouth • Teapot Bitters

*Please ask your bartender for any classic cocktail,  
if we have the ingredients we'll happily make it.*



## *Corporate events* MASTERCLASSES

Like what you've seen? Why not come back and bring your colleagues or friends with you. Épernay Manchester is an ideal venue for corporate events; interact with colleagues and peers over a champagne and canapé reception. Create an event that suits your needs entirely with our bespoke package options.

Alternatively, if you would like to learn more about our drinks list, book on to one of our masterclasses. This experience is ideal for corporate mixers, birthdays, pre-wedding parties and many other celebrations.

Are you shopping for a present with a difference? Masterclass vouchers are available and make the perfect gift for that someone special.

## *Hen Parties* BIRTHDAYS

Planning a night on the town to celebrate the bride-to-be? If you're celebrating a special woman in your life who is due to tie the knot and you want to give her a night she won't forget, look no further because we have some excellent packages starting from only £12pp that are bound to get your celebrations off to the best start.

To find out more about what we have available, please get in touch with the bookings team who will be more than happy to help.

Treat the birthday star to our  
SPECIAL BIRTHDAY  
COCKTAIL £6.50

For enquiries about prices or to make a booking please contact:  
BOOKINGS@EPERNAYMANCHESTER.CO.UK  
0161 834 8802

Have a look at our website for more information:  
EPERNAYMANCHESTER.CO.UK



@EPSMANCHESTER | EPERNAYMANCHESTER.CO.UK

Before ordering please ask your server for any details regarding the allergens in our food and drinks. Champagne is served by 125ml glass. Wine is served by 175ml glass. 125ml available on request. All beers are by the bottle.

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