

# FOOD MENU

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## LES PLANCHES (Boards)

L'AUTHENTIQUE	£15	LA CHEESY	£15
2 cheeses • 2 charcuteries		5 classic cheeses	
LA CHARCUT'	£14	LA REGIONALE (Burgundy)	£14
4 charcuteries		4 cheeses (+ wine pairing £12pp)	

All boards come with half a French Baguette. (Gluten Free bread available + £3)

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## LES À-CÔTÉS (Sides)

LA TOMATINE DE MARC PEYRET (Sundried Petals of Tomato Spreadable)	£6
Suitable for Vegans	
LE SAUCISSON DEMI/ENTIER (Half/Whole French Dry Sausage)	£12/£18
Bull • Hazelnuts • Nyons AOP Olives (select one flavour)	
LA TERRINE DE STEPHANE REYNAUD (French Pâté by Stéphane Reynaud)	£15
Pork & Bacon & Shallot • Pork & Apple & Gingerbread • Duck & Honey & Citrus • Rabbit & Chorizo & Coriander • Roe Deer & Juniper & Blackcurrant • Wild Boar (select one flavour)	

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## LA TOUCHE SUCRÉE (Sweet Tooth)

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3)	£3.5/£9
+ Haut-Montravel Sweet Wine 1995 (125ml) - £7	
COMPOTE DE POMME LA TRINQUELINETTE (Stewed Apples)	£4.50
+ Dupont Calvados VSOP (25ml) - £4.5	

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**ALL PRODUCTS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE  
FEEL FREE TO BROWSE OUR RANGE OR TO ASK THE STAFF  
(Retail price + £4 including bread & pickles)**

Please ask the staff about any dietary concern. Allergens list available. An optional 10% service charge will be added to your bill.