

FOOD OFFERING

LES PLANCHES (Boards)

L'AUTHENTIQUE	£15	LA CHEESY	£10/15
<i>2 cheeses • 2 charcuteries</i>		<i>3/5 cheeses</i>	
LA CHARCUT'	£14	MAKE YOUR OWN BOARD	£18
<i>4 charcuteries</i>		<i>Your selection of 5</i>	

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

LES À-CÔTÉS (Sides)

LE SAUCISSON PETIT/GRAND (<i>Small/Big Board - French Dry Sausage</i>)	£12/£18
<i>Bull • Hazelnuts • Nyons AOP Olives (select one flavour)</i>	
LA TERRINE DE STEPHANE REYNAUD (<i>French Pâté by Stéphane Reynaud</i>)	£15
<i>Pork & Bacon & Shallot • Pork & Apple & Gingerbread • Duck & Honey & Citrus • Rabbit & Chorizo & Coriander • Roe Deer & Juniper & Blackcurrant • Wild Boar (select one flavour)</i>	
LE FOIE GRAS (<i>Served with Chutney</i>)	£14

LA TOUCHE SUCRÉE (Sweet Tooth)

LE CANELE DE CHEZ BABELLE (<i>Bordeaux Style Pastry – 1/3</i>)	£3.5/£9
<i>Vanilla • Salted Caramel • Raspberry • Lemon Curd • Tarte Tatin (+£0.5)</i>	
<i>+ Dumangin Ratafia de Champagne NV (75ml) - £6</i>	

ALL PRODUCTS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE

Please ask the staff about any dietary concern. Allergens list available. An optional 12.5% service charge will be added to your bill.