

FOOD MENU

THE BOARDS / LES PLANCHES

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

ADD-ONS / SUPPLEMENTS

+ Chestnut/Linden/Acacia Honey (Hédène)	£4.20
+ Cisco Onion Chutney (Anatra)	£2.00
+ Fig Jam (La Trinquelinette)	£2.00
+ Olive Oil (La Bastide du Laval)	£1.50
+ Confit Petals Tomato (Marc Peyrey)	£3.50
+ Gluten Free Bread	£3.00

All boards come with half a French Baguette and Salted Butter.

SMALL BITES / L'APERÓ

PAPI JEANNOT'S ALMONDS	£3.50
OLIVES	£3.00
LES NICOIS CRACKERS	£3.00
CORNICHONS French pickles	£2.00

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

ASK THE STAFF FOR MORE INFORMATION

SPECIAL TREATS / POUR LES GOURMANDS

LE SAUCISSON SMALL/BIG Plain • Hazelnuts • Nyons AOP Olives (select one flavour)	£12/£18
LA TERRINE DE STEPHANE (Pâté by Stéphane Reynaud) Duck & Honey & Citrus • Rabbit & Chorizo & Coriander • Roe Deer & Juniper & Blackcurrant • Wild Boar (select one flavour)	£15
FROM THE OVEN – TARTIFLETTE (Potatoes, Reblochon, Onions & Bacon) Please allow 20 minutes for cooking	£12

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELÉ DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3) Vanilla • Salted Caramel • Raspberry • Coconut • Lemon Curd • Tarte Tatin (+£0.5)	£3.5/£9
LE YAOURT DE BEILLEVAIRE (French Yogurt) Coconut • Lemon & Lime • Vanilla • Blueberry	£3.5