

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

+ Honey- 40g Chestnut/Linden/Accacia	£4.20
+ Chutney (Cisco Oignons) - Anatra	£2.00
+ Chutney (Figs) – Le Clos de Laure	£2.00
+ Olive Oil – Bastide du Laval	£1.50
+ Dried Tomato Petals – Marc Perey	£3.50
+ Gluten Free Bread	£3.00

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

SMALL BITES / L'APERRO

SALTED ALMONDS	£3.50
OLIVES	£3.50
CRACKERS & BUTTER	£3.50
CORNICHONS French pickles	£3.50

SPECIAL TREATS / POUR LES GOURMANDS

LE SAUCISSON SMALL/BIG <i>Ask the staff for availability</i>	£12/£18
LA TERRINE DE STEPHANE (Pâté by Stéphane Reynaud) Duck • Rabbit • Roe Deer • Wild Boar <i>select one flavour</i>	£15

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

ASK THE STAFF FOR MORE INFORMATION

SWEET TOOTH / LA TOUCHE SUCRÉE

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