

FOOD MENU

THE BOARDS / LES PLANCHES

L'AUTHENTIQUE 2 cheeses • 2 charcuteries	£15
LA CHARCUT' 4 charcuteries	£16
LA CHEESY 3/5 cheeses	£10/16
MAKE YOUR OWN BOARD Your selection of 5	£19

ADD-ONS / SUPPLEMENTS

+ Honey- 40g Chestnut/Linden/Acacia	£4.20
+ Chutney (Cisco Oignons) - Anatra	£2.00
+ Olive Oil – Bastide du Laval	£1.50
+ Gluten Free Bread	£3.00

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

SMALL BITES / L'APERO

SALTED ALMONDS	£3.50
BREAD & BUTTER	£3.50
OLIVES	£3.50
CRACKERS	£3.00
CORNICHONS French pickles	£2.00

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 • Pork • select one flavour	£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 • Coconut • Dulce de Leche	£3.5/£9
LE YAOURT DE BEILLEVAIRE (French Yogurt) Coconut • Lemon & Lime • Vanilla	£3.5