

FOOD MENU

THE BOARDS / LES PLANCHES

L'AUTHENTIQUE <i>2 cheeses • 2 charcuteries</i>	£15	LA STINKY <i>Our 3 strongest and smelliest cheeses</i>	£12
LA CHARCUT <i>4 charcuteries</i>	£16	LA HARD <i>Our 3 favourite hard & mature cheeses</i>	£12
LA CHEESY <i>3/5 cheeses</i>	£11/16	LA BLUE <i>Our 3 top blue cheeses, allez les bleus!</i>	£12
MAKE YOUR OWN BOARD <i>Your selection of 5</i>	£19	LA GOAT <i>Our 3 favourite goat cheese, baaaaa!!</i>	£12

ADD-ONS

+ Honey- 40g (Hédène)	£4.20	+ Olive Oil	£1.50
+ Chutney (Caramelised Red Onions)	£2.00	+ Gluten Free Bread	£3.00

ALL BOARDS COME WITH HALF A FRENCH BAGUETTE & SALTED BUTTER

SMALL BITES / L'APERU

ALMONDS	£3.50
PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
CRACKERS	£5.90
OLIVES	£3.50
CORNICHONS <i>French pickles</i>	£2.00

SPECIAL TREATS / POUR LES GOURMANDS

LE SAUCISSON SMALL/BIG <i>Ask the staff for availability</i>	£12/£18
LA TERRINE DE STEPHANE <i>(Pâté by Stéphane Reynaud)</i> <i>Ask the staff for availability</i>	£15
GRATIN DAUPHINOIS <i>(served hot – from the oven)</i> <i>Please allow 20 minutes for cooking</i>	£10

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

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (<i>Bordeaux Style Pastry – 1/3</i>)	£3.5/£9
<i>Vanilla • Salted Caramel • Raspberry • Lemon Curd • Dulce de Leche • Pecan Tart</i>	

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