SUMMER KITCHEN MENU

13th to 18th of August

We are running a reduced menu for the week as our Head Chef Jake is on holiday. Kabba, our Chef is by himself in the kitchen so please be indulgent on the delay that might arise. Thank you in advance for your comprehension.

Small Plates

Brioche Pissaladière - £4.5

Panisses / Smoked Cod Roe / Confit Garlic aïoli - £7

Heritage Tomato / Goat Cheese / Pistou / Black Olive caramel (vg,gf) - £8.5

"Niçoise" Tuna Tartare (df,gf) - £9.5

Mackerel Escabèche / Fennel / Sourdough (df,gfo) - £10

Sides

Crispy Jersey Royals / Chive Aïoli (vg,df,gf) - £6.5

Wild leaf salad / Provençal vinaigrette (v,gf) - £5

Desserts

White Chocolate Panna cotta / Strawberry / Almond (vg,gf) - £6.5

Pair with La Ferme des Lices — Délice 2009 - £7.5

Have a look on the other page for all our Cheese & Charcuterie Boards!

v - vegan ; vg - vegetarian ; gf - gluten free ; df - dairy free
Some of our foods may contain nuts and other allergens
If you have a special dietary requirement, please notify a member of our team.

BAR FOOD

THE BOARDS / LES PLANCHES		ADD-ONS	
LA CUSTOM Select 5 cheeses/charcuteries	£23	+ Thyme Honey - 30g	£3.50
L'AUTHENTIQUE £19 2 cheeses • 2 charcuteries	£19	+ Homemade Seasonal Chutney	£2.50
	۵.,	+ Gluten Free Bread	£3.50
LA CHARCUT 3 charcuteries	£16.5	+ Salted Butter	£1.50
		+ Olive Oil	£2.00
LA CHEESY 3/5 cheeses	£14/19		

Cheese of the month: FLEUR DU MAQUIS (Ewe) - Corsica

ALL BOARDS COME WITH FRENCH BAGUETTE FROM OUR BAKERY & SALTED BUTTER
PLEASE FEEL FREE TO ASK OUR TEAM IF YOU WANT MORE BREAD

SMALL BITES / L'APERO

SMOKED ALMONDS	£3.50
PEANUTS	£3.00
PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
OLIVES	£3.50
CORNICHONS	£2.00

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (Bordeaux Style Pastry – 1/3)

£4.5/£12

Vanilla • Salted Caramel • Raspberry • Dulce de Leche

Sweet Wine Pairing: Chez Jau - Rivesaltes Ambré 2009 (75ml) - £7.5

COFFEE - £3

TEA - £3