

CHEESE & CHARCUTERIE

LES PLANCHES

LA CHARCUT £15

3 charcuteries, cornichons, salted butter

LA CHEESY £15/30

3/6 cheeses, agen prune, salted butter

L'AUTHENTIQUE £20

2 cheeses, 2 charcuteries, cornichons, agen prune, salted butter

LE GRAND AUTHENTIQUE £48

6 cheeses, 4 charcuteries, cornichons, agen prune, salted butter

ADD ONS

HOMEMADE CHUTNEY £2.5

THYME HONEY £3.5

SALTED BUTTER £1.5

OLIVE OIL £2

GLUTEN FREE BREAD £3.5

*ALL BOARDS SERVED WITH FRENCH BAGUETTE FROM OUR BAKERY
PLEASE FEEL FREE TO ASK OUR TEAM IF YOU WANT MORE BREAD*

Cheese of the month : Comté (Cow) – Jura

CHARCUTERIE PLATES

Bayonne Ham, Seasonal Salad, Dijon Dressing £12

Duck Rillettes fait maison, Cornichons £9.5
Freshly made in-house by our Chef

Pâté fait maison, Seasonal Salad, Dijon Dressing £10
Freshly made in-house by our Chef

BAR SNACKS

SMOKED ALMONDS £3.5

PEANUTS £3

PISTACHIOS £3

BREAD & BUTTER £3.5

OLIVES £3.5

CORNICHONS £2

GARLIC & HERB BAGUETTE CROUTONS £3.5