

CHEESE & CHARCUTERIE

CHARCUTERIE PLATES

Bayonne Ham, Seasonal Salad, Dijon Dressing £12

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

Smoked Ham Hock Terrine, Dijonnaise Sauce £9.5
Freshly made in-house by our Chef

LES PLANCHES

LA CHARCUT £15
3 charcuteries, cornichons, salted butter

LA CHEESY £15/29
3/6 cheeses, Agen prune, salted butter

L'AUTHENTIQUE £20
2 cheeses, 2 charcuteries, Agen prune, cornichons, salted butter

LE GRAND AUTHENTIQUE £48
6 cheeses, 4 charcuteries, Agen prune, cornichons, 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 ARE SERVED WITH FRESH BAGUETTE FROM OUR BAKERY
PLEASE FEEL FREE TO ASK OUR TEAM IF YOU WANT MORE BREAD

Cheese of the month : Brillat-Savarin (Cow) – Burgundy

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

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