

FROMAGES & CHARCUTERIES

Charcuteries Maison

Bayonne Ham, Celeriac Rémoulade (gf) £12

Duck Rillettes, Cornichons (gf) £9

Les Planches

La Charcut £15

3 Charcuteries, Cornichons, Salted Butter

La Cheesy £15/29

3/6 Cheeses, Salted Butter

L'Authentique £20

2 Cheeses, 2 Charcuteries, Cornichons, Salted Butter

Le Grand Authentique £48

6 Cheeses, 4 Charcuteries, Cornichons, Salted Butter

All boards are served with traditional baguette from our own bakery.

Chutney Maison £2.5

Cornichons £2

Thyme Honey £3.5

Salted Butter £1.5

Olive Oil £2

Gluten Free Bread £3.5

Le Fromage Du Mois (cheese of the month)

Saint-Marcellin £6.5

From the Rhône-Alpes region of France, St Marcellin is a young Cow's milk cheese

Silky smooth in texture delivering a great nutty flavour

We are proud to be working with Shrub London, Taste Tradition Butchery and Henderson Seafood
Fantastic British Produce from passionate suppliers

Please ask the staff about any dietary requirements. Allergens list available.

An optional 12.5% service charge will be added to your bill.

v - vegan vg - vegetarian gf - gluten free df - dairy free