

FROMAGES & CHARCUTERIES

LES PLANCHES

Served with traditional baguette from our bakery

L'AUTHENTIQUE

2 Cheeses, 2 Charcuteries, Cornichons, Salted Butter £21

LE GRAND AUTHENTIQUE

6 Cheeses, 4 Charcuteries, Cornichons, Salted Butter £49

SAUCISSON SÉLECTION

3 Saucissons, Cornichons, Salted Butter £18

LA CHEESY

3/6 Cheeses, Salted Butter £18/30



ADD-ONS

Chutney Maison £3.5

Cornichons £3.5

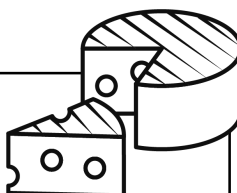
Thyme Honey £3.5

Salted Butter £1.5

Olive Oil £2

Gluten Free Bread £3.5

FROMAGE DU MOIS



Brillat Savarin

£8.5

*Triple cream cows milk cheese from Bourgogne.
Rich and buttery with a slight tangy finish, named after the
French Gastronomer, Jean Anthelme Brillat-Savarin.*



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

Allergens list available.
Please ask the staff about any dietary requirements.
An optional 12.5% service charge will be added to your bill.
(v)vegan (vg) vegetarian (gf) gluten free (df) dairy free