

AUTHENTIQUE

— ÉPICERIE & BAR —

PROVENCE, CORSICA & LANGUEDOC-ROUSSILLON

LARGE GROUP SHARING SET MENU JULY – AUGUST 2026

£45pp

Baguette Tradition, *Salted Butter*

House Pickles

Tapenade, *Confit garlic, Crudités*

Cod Croquettes, *Brown Crab Aioli*

Salade Niçoise, *Charred Baby Gem, St Ewe's Egg*

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Braised Lamb Shoulder, *Ratatouille, Espelette*

Ratte Potatoes, Pistou

Seasonal Greens

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Cheese Selection, House Chutney

+ £18 per board – serves 3/4

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Apple & Fennel Tarte Tatin, *Crème Fraîche*

All dishes are subject to seasonal availability

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