

FOOD MENU

THE BOARDS / LES PLANCHES

L'AUTHENTIQUE <i>2 cheeses • 2 charcuteries</i>	£15
LA CHARCUT <i>4 charcuteries</i>	£16
LA CHEESY <i>3/5 cheeses</i>	£11/16
MAKE YOUR OWN BOARD <i>Your selection of 5</i>	£19

CHEESE TASTING BOARDS (3 cheeses)

LA STINKY <i>+ Haut-Montravel 1995 (75ml)</i>	£12 £7.5
LA HARD <i>+ Château-Chalon 2011 (50ml)</i>	£12 £11
LA BLUE <i>+ Petite Arvine Grain Noble 2016 (50ml)</i>	£12 £12
LA GOAT <i>+ Mâcon-Fuissé 2016 (75ml)</i>	£12 £7

ADD-ONS

+ Honey- 40g Chestnut/Linden	£4.20	+ Olive Oil – Bastide du Laval	£1.50
+ Chutney (Caramelised Red Onions)	£2.00	+ Gluten Free Bread	£3.00

All boards come with half a French Baguette and Salted Butter.

SMALL BITES / L'APERÔ

ALMONDS	£3.50
SALTED PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
OLIVES	£3.50
CORNICHONS <i>French pickles</i>	£2.00

SPECIAL TREATS / POUR LES GOURMANDS

LE SAUCISSON SMALL/BIG <i>Ask the staff for availability</i>	£12/£18
LA TERRINE DE STEPHANE <i>(Pâté by Stéphane Reynaud)</i> <i>Ask the staff for availability</i>	£15
FROM THE OVEN – TARTIFLETTE <i>Please allow 20 minutes for cooking</i>	£12

ALL PRODUCTS FROM THE EPICERIE ARE AVAILABLE TO ENJOY ON-SITE

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (<i>Bordeaux Style Pastry – 1/3</i>)	£3.5/£9
<i>Vanilla • Salted Caramel • Raspberry • Lemon Curd • Dulce de Leche</i>	

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