

BAR FOOD

THE BOARDS / LES PLANCHES

ADD-ONS

LA CUSTOM <i>Select 5 cheeses/charcuteries</i>	£21.5	+ Thyme Honey - 30g	£3.50
L'AUTHENTIQUE <i>2 cheeses • 2 charcuteries</i>	£17.5	+ Homemade Chutney	£2.50
LA CHARCUT <i>3 charcuteries</i>	£15.5	+ Salted Butter	£1.50
LA CHEESY <i>3/5 cheeses</i>	£13/17.5	+ Olive Oil	£2.00
		+ Gluten Free Bread	£3.50

**ALL BOARDS COME WITH FRENCH BAGUETTE FROM OUR BAKERY & SALTED BUTTER
PLEASE FEEL FREE TO ASK OUR TEAM IF YOU WANT MORE BREAD**

SMALL BITES / L'APERU

SMOKED ALMONDS	£3.50
PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
CHEESE FLAVOURED CRACKERS <i>Ossau-Iraty / Goat / Cantal / Beaufort / Comté / Roquefort</i>	£5.90
OLIVES	£3.50
CORNICHONS <i>Edmond Fallot French pickles</i>	£2.00

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 • Dulce de Leche</i>	
Wine Pairing: Château de Jau – Rivesaltes Ambré Chez Jau 2007 - £6.5	

COFFEE - £3

TEA - £3