

BAR FOOD

THE BOARDS / LES PLANCHES

ADD-ONS

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| 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

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| 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

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| LE CANELE DE CHEZ BABELLE (<i>Bordeaux Style Pastry – 1/3</i>) | £4.5/£11.5 |
| <i>Vanilla • Salted Caramel • Raspberry • Dulce de Leche</i> | |
| Sweet Wine Pairing: Muscat Beaumes de Venise (75ml) - £5 | |

COFFEE - £3

TEA - £3