

# BAR FOOD

## THE BOARDS / LES PLANCHES

## ADD-ONS

LA CUSTOM <i>Select 5 cheeses/charcuteries</i>	£23	+ Thyme Honey - 30g	£3.50
		+ <b>Homemade Seasonal Chutney</b>	£2.50
L'AUTHENTIQUE <i>2 cheeses • 2 charcuteries</i>	£19	+ Gluten Free Bread	£3.50
LA CHARCUT <i>3 charcuteries</i>	£16.5	+ Salted Butter	£1.50
		+ Olive Oil	£2.00
LA CHEESY <i>3/5 cheeses</i>	£14/19		

**Cheese of the month : FLEUR DU MAQUIS (Ewe) - Corsica**

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

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## SMALL BITES / L'APERRO

SMOKED ALMONDS	£3.50
PEANUTS	£3.00
PISTACHIOS	£3.00
BREAD & BUTTER	£3.50
OLIVES	£3.50
CORNICHONS	£2.00

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## SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (*Bordeaux Style Pastry – 1/3*) £4.5/£12

*Vanilla • Salted Caramel • Raspberry • Dulce de Leche*

**Sweet Wine Pairing: Chez Jau – Rivesaltes Ambré 2009 (75ml) - £7.5**

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**COFFEE - £3**

**TEA - £3**