

BAR FOOD

THE BOARDS / LES PLANCHES

LA CUSTOM £23
Select 5 cheeses/charcuteries

L'AUTHENTIQUE £19
2 cheeses • 2 charcuteries

LA CHARCUT £16.5
3 charcuteries

LA CHEESY £14/19
3/5 cheeses

ADD-ONS

+ *Thyme Honey - 30g* £3.50

+ **Homemade Seasonal Chutney** £2.50

+ *Gluten Free Bread* £3.50

+ *Salted Butter* £1.50

+ *Olive Oil* £2.00

+ *Garlic & Herbs Baguette Crackers* £3.50

Cheese of the month : SAINT MARCELLIN (Cow) – Rhône Valley

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

PEANUTS £3.00

PISTACHIOS £3.00

BREAD & BUTTER £3.50

OLIVES £3.50

CORNICHONS £2.00

SWEET TOOTH / LA TOUCHE SUCRÉE

LE CANELE DE CHEZ BABELLE (*Bordeaux Style Pastry – 1/3*) £5/£13.5

Vanilla • Salted Caramel • Raspberry • Dulce de Leche

LES MACARONS DE CHEZ CHIC CHOC MACARONS – (1/3) £4.5/£11

Chocolate • Pistachio • Blackcurrant • Raspberry

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

COFFEE - £3

TEA - £3