

CHEESE & CHARCUTERIE

CHARCUTERIE PLATES

Bayonne Ham, Seasonal Salad, Dijon Dressing £12

Duck Rillettes, Cornichons £9.5
Freshly made in-house by our Chef

Smoked Ham Hock Terrine, Dijonnaise Sauce £9.5
Freshly made in-house by our Chef

LES PLANCHES

LA CHARCUT £15
3 charcuteries, cornichons, salted butter

LA CHEESY £15/29
3/6 cheeses, salted butter

L'AUTHENTIQUE £20
2 cheeses, 2 charcuteries, cornichons, salted butter

LE GRAND AUTHENTIQUE £48
6 cheeses, 4 charcuteries, cornichons, salted butter

ADD ONS

HOMEMADE CHUTNEY £2.5
THYME HONEY £3.5
SALTED BUTTER £1.5
OLIVE OIL £2
GLUTEN FREE BREAD £3.5

*ALL BOARDS ARE SERVED WITH FRESH BAGUETTE FROM OUR BAKERY
PLEASE FEEL FREE TO ASK OUR TEAM IF YOU WANT MORE BREAD*

Cheese of the month : Bleu des Causses (Cow) – Languedoc-Roussillon

BAR SNACKS

SMOKED ALMONDS £3.5
PEANUTS £3
PISTACHIOS £3
BREAD & BUTTER £3.5
OLIVES £3.5
CORNICHONS £2
GARLIC & HERB BAGUETTE CROUTONS £3.5