

# CHEESE & CHARCUTERIE

## CHARCUTERIE PLATES

Bayonne Ham, Seasonal Salad, Dijon Dressing £12

Duck Rillettes, Cornichons £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

*Please ask the staff about any dietary concern. Allergens list available. An optional 12.5% service charge will be added to your bill.*