

FROMAGES & CHARCUTERIES

Charcuteries Maison

Bayonne Ham, Celeriac Rémoulade (gf) £12

Duck Rillettes, Cornichons (gf) £9

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

All boards are served with traditional baguette from our own bakery.

Chutney Maison £2.5

Cornichons £2

Thyme Honey £3.5

Salted Butter £1.5

Olive Oil £2

Gluten Free Bread £3.5

Le Fromage Du Mois (cheese of the month)

Pont D'yeu (Goat) – Loire Valley £6.5

A creation by our favourite cheesemonger in France Beillevaire and an all-time staff favourite, an aged goat's cheese log coated with ash, a great alternative to the famous AOP Sainte-Maure-de-Touraine.

Please ask the staff about any dietary requirements. Allergens list available.

An optional 12.5% service charge will be added to your bill.

v - vegan vg - vegetarian gf - gluten free df - dairy free