

FROMAGES & CHARCUTERIES

Charcuteries Maison

Bayonne Ham, Celeriac Rémoulade £12

Duck Rillettes Maison, Cornichons £9.5

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 tradition baguette from our own bakery.

Suppléments

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 concern. Allergens list available.
An optional 12.5% service charge will be added to your bill.*