## A LA CARTE

## SHARING BOARDS

Selection of 3 cheeses $£ 13.5 \mid$ Selection of 5 cheeses $£ 22$
Selection of 3 cured meats $£ 15$ Selection of 5 cured meats $£ 25$
Duo special £21 2 cheeses, 2 cured meats \& 1 Tapenade
Gastroboard $£ 30 \quad 3$ cheeses, 3 cured meats \& 2 Tapenades
Gastroboard XL $£ 43 \quad 5$ cheeses, 5 cured meats \& 2 Tapenades

## NIBBLES

Olives $£ 4.5$
Rillettes de canard, baguette $£ 5.5$
Wild boar terrine, baguette $£ 8$
6 Escargots de Bourgogne $£ 9$
baKED CAMEMBERT
Garlic \& herbs $£ 11$
Figs \& thyme £13
Truffle £14

## CANCOILLOTTE

Melted Cancoillotte cheese x2pp $£ 21$
served with potatoes and baguette

## MEAT LOVERS

Montbeliarde sausage, potatoes, mustard $£ 15$
Duck confit, potatoes, salad $£ 16$

# SUMMER SPECIAL <br> Maldon Oysters <br> £3 Each / £16 Six 

RACLETTE
Raclette à l'ancienne $£ 10$
Raclette \& salad £11
Raclette \& blue cheese $£ 12$
Raclette \& cured meat $£ 13$
Raclette \& truffle £14
Raclette \& duck $£ 14$
Raclette full house $£ 16$

SIDE
Side salad $£ 3.5$
Roasted potatoes, smoked ketchup $£ 4.5$

DESSERT
Macarons $£ 7$
Canelée duo $£ 7$

LUNCH MENU Wednesday- Friday 12pm-4pm HALF BAGUETTE SANDWICH + JUICE £10 Ham 'n' Cheese Morbier, Jambon, Butter, Salad Veggie Brie de Meaux, Salad, Vinagrette

If you have any allergies or dietary requirements please speak to a member of staff. All prices including of VAT at current rate. A discretionary service charge of $12.5 \%$ will be added to your bill.

