



Charcuterie

Three **£8** Five **£12** Seven **£17**

A selection of French saucisson, Italian salami and Spanish hams served with freshly baked bread and condiments.

French Cheese Plates

Three **£9** Five **£14** Seven **£19**

Choose from:

Bleu d'Auvergne

Blue | Unpasteurised | Cow

l'Occitan Ash Cathare

Soft | Unpasteurised | Goat

Crottin Chevre Padeloup

Soft & Ripe | Unpasteurised | Goat

Brie de Meaux Donge AOC

Soft | Unpasteurised | Cow

St. Marcellin

Soft | Unpasteurised | Cow

Vacherin Mont d'Or

Semi-soft | Unpasteurised | Cow

Cantal

Semi-hard | Unpasteurised | Cow

Comte Reserve Charles

Arnaud 24mths

Hard | Unpasteurised | Cow

Cheese & Charcuterie Plate

£16

Four French cheeses and four artisan meats served with freshly baked bread, caper berries, house chutney, pickles and honeycomb.

Half Dozen Fine de Claires No.2 Oysters

£15

Fish Bon Bons with Chorizo Mayonnaise

£6

Pâté en Croûte

£12

Chicken and foie gras pâté en croûte with black garlic and pickled onions.

Olives

£3

Mixed Nuts

£2

Mixed Breads

£4

Served with Chateau de Panisse Olive Oil and 'House Churned' Seaweed Butter.