



L'encas du French Quarter

- Olives (Ve)** £4,95
Mixed olives marinated in Provençal herbs
- Tapenade noire (Ve)**..... £7.50
Crushed black olives, garlic, parsley, sundried tomato & chilli
- Caviar d'aubergine (Ve)** £7,95
Smoked aubergine, garlic & parsley
- Pain à la tomate (Ve)** £6,95
Confit tomato, garlic & olive oil served on toasted sourdough
- Corbeille de pain (Ve)** £3,95
House bread served with salted butter & garlic oil

CHARCUTERIE

Served with homemade chutney & cornichons

- Pâté de foie de volaille** £9,95
Homemade chicken liver pâté served with sourdough toast
- Saucisson** £9,95
Dry-cured wild boar sausage
- Jambon de Bayonne** £9,95
12 months dry-aged ham from the Basque country
- Magret de canard fumé** £9,95
French duck breast, smoked with rosemary & bay leaf
- Rillette de Porc...** £9,95
Traditional pâté of shredded pork meat served with sourdough toast

FROMAGE

Served with homemade jam & walnuts

- Comté vieille réserve**£9,95
18 months matured cheese from the Jura, made of cow's milk
- Valençay.**£9,95
A goat's cheese from the Loire Valley
- Roquefort**£9,95
Blue cheese from the South of France, made with sheep milk
- Ossau Iraty** £9,95
A sheep's cheese from the Basque country
- Brie de Meaux.**.....£9,95
A creamy cow's cheese from the town of Meaux in the Brie region

PLANCHES Petite / Grande

- Planche de charcuterie**..... £16,95/£25,95
A selection of charcuterie, served with homemade chutney & cornichons
- Planche de fromage**£16,95/£25,95
A selection of cheese, served with homemade jam & walnuts
- Planche mixte** £20,95/£29,95
A selection of charcuterie & cheese, served with homemade jam & chutney, walnuts & cornichons

ASSIETTES CHAUDES

- Boeuf bourguignon**£14,95
Tender diced beef shoulder braised in red wine, carrots & herbs
- Cromesquis maquereau fumé**.....£12,95
Homemade smoked mackerel croquettes, dill aioli & pickled fennel
- Pommes frites (Ve option available)**.....£6,95
Homemade chunky chips served with aioli & pepperade
- Courgette farcie (Ve)** £12,95
Round courgette stuffed with Puy lentils & butternut squash ragout
- Camembert rôti (V, GF available)**£13,50
Baked Camembert with garlic & rosemary, served with croutons & crudités