

L'encas du French Quarter

Mélange de noix caramélisées (N, Ve) £5,95

Mixed nuts, caramelised in Espelette pepper and herbs

Olives (Ve) £4,95

Mixed olives marinated in Provencal herbs

Tapenade Verte (Ve & GF options available) £8,95

Homemade crushed green olives, garlic, capers, herbs,
topped with fresh anchovies and served with croutons

Caviar d'aubergine (Ve) £8,95

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 or garlic oil

CHARCUTERIE

Served with homemade chutney & cornichons

Pâté de foie de volaille £10,95

Homemade chicken liver pâté served with sourdough toast

Saucisson £10,95

Dry-cured wild boar sausage

Jambon de Bayonne £10,95

12 months dry-aged ham from the Basque country

Magret de canard fumé £10,95

French duck breast, smoked with rosemary & bay leaf

Rillettes de Porc £10,95

Traditional pâté of shredded pork meat served with sourdough toast

FROMAGE

Served with homemade jam & walnuts

Comté vieille réserve £11,95

18 months matured cheese from the Jura, made of cow's milk

Valençay £11,95

A goat's cheese from the Loire Valley

Roquefort £11,95

Blue cheese from the South of France, made with sheep milk

Ossau Iraty £10,95

A sheep's cheese from the Basque country

Brie de Meaux £10,95

A creamy cow's cheese from the town of Meaux in the Brie region

PLANCHES Petite / Grande

Planche de charcuterie £17,95/£26,95

A selection of charcuterie, served with homemade chutney & cornichons

Planche de fromage £17,95/£26,95

A selection of cheese, served with homemade jam & walnuts

Planche mixte £21,95/£30,95

Charcuterie & cheese, homemade jam & chutney, walnuts & cornichons

Planche Méditerranéenne (N, Ve) £23,95

Homemade nuts, olives, tapenade, grilled vegetables, tomato bread

ASSIETTES CHAUDES

Boeuf bourguignon £14,95

Tender diced beef shoulder braised in red wine, carrots & herbs

Cromesquis au crabe £14,50

Homemade crab croquettes, fresh herb sauce & pickled fennel

Pommes frites (Ve option available) £6,95

Homemade chunky chips served with aioli & pepperade

Courgette farcie au quinoa d'été (Ve) £13,95

Round courgette stuffed with quinoa, pepper, tomato & olives

Camembert rôti (V, GF available) £13,50

Baked Camembert with garlic & rosemary, served with croutons & crudités