

## 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 Provençal 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 & 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**..... £10,95  
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** ..... £13,95  
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