



L'encas du French Quarter

Olives (Ve) £4,95
Mixed olives marinated in Provencal herbs

Tapenade noire (Ve)..... £8,50
Crushed black olives, garlic, parsley, sundried tomato & chilli

Caviar d'aubergine (Ve) £8,50
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
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) £13,95
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