



L'encas du French Quarter

Olives (Ve)	£3,95
Mixed olives marinated in Provençal herbs	
Tapenade noire (Ve)	£6,95
Crushed black olives, garlic, parsley & 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	£9,00
Homemade chicken liver pâté served with sourdough toast	
Saucisson	£9,00
Dry-cured wild boar sausage	
Jambon de Bayonne	£9,00
12 months dry-aged ham from the Basque country	
Magret de canard fumé	£9,00
French duck breast, smoked with rosemary & bay leaf	
Rillettes de Porc...	£9,00
Traditional pâté of shredded pork meat served with sourdough toast	

FROMAGE

Served with homemade jam & walnuts

Comté vieille réserve	£9,00
18 months matured cheese from the Jura, made of cow's milk	
Valençay	£9,00
A goat's cheese from the Loire Valley	
Roquefort	£9,00
Blue cheese from the South of France, made with sheep milk	
Ossau Iraty	£9,90
A sheep's cheese from the Basque country	
Brie de Meaux	£9,00
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	
Accras de poisson	£12,50
Fish croquettes with tomato & red chilli sauce	
Pommes frites (Ve option available)	£6,95
Homemade chunky chips served with aioli & pepperade	
Ratatouille (Ve)	£12,95
Roasted aubergine topped with courgette, pepper, tomato & garlic	
Camembert rôti (V, GF available)	£12,95
Baked Camembert infused with garlic & rosemary, served with croutons and crudités	