



Le Bar

GRIGNOTAGE

Mixed nuts £2.5
Les frites du bar £3
Black olives tapenade £3
Truffled cheese baguettini £4
Foie Gras Gascon £8

CHARCUTERIE

Piggy treats £9.5
Piggy treats large £15.5
Goose rillettes £4.5
Chorizo croquette, corn dust £4
Bread & butter £2

FRAPAS (French tapas)

Marmite Royale £6.5
Smoked foie gras terrine, squirrel and nuts £6
Barbecued crispy foie gras £9
Duck doughnuts & spicy sauce £4.5
Piggy burger - Pork belly, bacon, black pudding & spicy sausage £8.5
Aligot and grilled lomo £6.5
Plancha of spicy squid £6.5
Cassole of piperade & egg Basquaise £5.5 v
Pumpkin puree with truffle vinaigrette £5.5 v

Express Lunch

Starter £3
Plat du Jour £8.5
Dessert £3
Add the first glass of wine for £3
2 Courses for £10 - 3 Courses for £13

*13.5% discretionary service charge will be added to your bill
If you have an allergy or food intolerance, please let your waiter know*

Les Affinés d'Androuet

Crottin de chèvre - raw goat's milk cheese from Poitou Charentes

Comté 18 months - raw cow's milk cheese from Franche-Comté

Langres - thermised cow's milk cheese from Champagnes Ardenne

Caussebard - thermised ewe's milk cheese from Languedoc Roussillon

Camembert - raw cow's milk cheese from Normandie

Bleu d'Auvergne - blue pasteurised cow's milk cheese from Auvergne

5 Fromages £15.5

3 Fromages £10

Fromage à l'unité £3.5

Les Douceurs Maison

Valrhona brownie, crispy wasabi nuts, luscious sauce £4

Roasted pineapple, frosted aromatic lemon, black crumble £4

White chocolate rocks, raspberries and scented Geranium £4

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