



# D16 LOUNGE MENU

## Small Plates

<b>GF Olives</b>	3.95
<b>Certified Organic Baguette</b> <i>With Netherend Farm Salted Butter</i>	3.95
<b>Goose Rillettes /or Saucisson Grelots</b> <i>Baguette and cornichons</i>	7/5.5
<b>GF Nduja Sausage Scotch Egg</b> <i>Served with spicy mayonnaise</i>	7.55
<b>GF Parmesan Taco</b> <i>Filled with salad Gran Reserva Gorgonzola, fig relish</i>	7.55
<b>GF Smoked Ham Hock Croquettes</b> <i>Served with salad, caper mayonnaise</i>	7.55
<b>GF Twice Baked Cheese Soufflé</b> <i>Barber's 1833 cheddar cheese (24 months old cheddar)</i>	8.55
<b>GF Cheese Gougères</b> <i>Warm cheesy Choux pastry Served With a Creamy Parmesan Sauce</i>	7
<b>GF Confit Garlic Crispy Camembert Wedges</b> <i>Served with a spicy tomato onion chutney</i>	7.55

## GF Sides

<b>Fondue cheesy chips</b>	6.50
<b>Honey &amp; Mustard Pigs in a blanket</b>	5.95
<b>Salad Leaves</b>	3.95
<b>Chips</b>	3.95
<b>Green Vegetables</b>	3.95

## Sharing Boards

<b>GF Whole Baked Cheese of the Month</b> <i>Served with Crudités, Baguette, Roasted Potatoes, Salad</i>	20.95
<b>GF D16 Platter</b> <i>Gougères, Camembert Fritters, Rillettes, Charcuterie</i>	21.95
<b>Ultimate 1 Metre Platter</b> <i>Ask our staff for details.... It is a feast!!!</i>	54.95
<b>GF Charcuterie Board</b> Small 8.95/Large 18.95 <i>Artisan Cured Meat Platter</i>	
<b>Cheese Board Selection of 3</b>	9.95
<b>Selection of 5</b>	16.95
<b>Selection of 7</b>	22.95
<b>Cheese &amp; Charcuterie Board</b> <i>Our Best Selection of Cured Meat and Artisan Cheeses tailored to your preference.</i>	28.95
<i>(Our Cheese Boards are served with Biscuits &amp; Chutney, grapes, dry fruits ) GF</i>	

## Desserts

<b>GF N Café Gourmand</b>	7
<b>Cheltenham Horsechoux</b>	7.5
<b>GF Baked Lemon Ricotta Cheesecake</b>	7
<b>GF Rich Dark Chocolate Fondue</b> 2 persons : 12 <i>Extra person : 6</i>	

**N**    Contains Nut  
**GF**    Gluten Free