

Share your experience

D16 MENU



To Start

Olives	3.95
Mixed Nuts	3.95
Certified Organic Baguette With Netherend Farm Salted Butter	3.95
Cheese Gougères Warm cheesy Choux pastry Served with a Creamy Par Sauce	6.5 rmesan
Twice Baked Cheese Soufflé Barber's 1833 cheddar cheese (24 months old cheddar)	8
Baked Raclette Roll Served with pickled pear salad	7.5
Confit Garlic Crispy Camembert Wedge Served with a spicy tomato onion chutney	s 7.5
Parmesan Tacos Windrush Goat's cheese, Gorgonzola, Charcuterie	7.5
Nduja Sausage Scotch Egg Served with Tubby Tom's hot buffalo mayonnaise	6.95
D16 Platter Gougères, Camembert, Rillette, Charcuterie	18.95
Cheesy Platter Gougères, Camembert, Raclette roll, Soufflé	20.95
Ultimate 1 Metre Platter Ask our Staff for details it is a feast!	49.95

To Follow

"Tartiflette" 15.95
Reblochon, Potatoes, Onions, Lardons served with salad
Creamy Burrata, Heritage Tomato Salad 12.95
Real Burrata from Puglia, Basil Pesto dressing
D16 Ultimate Cheese Burger 14.95
Bun, Beef patty, Cheese Croquette, Salad, Spicy mayo, Chips
Add Bacon 1.25

Fondues

(min 2 persons)

All Served With Baguette & Roasted New Potatoes

3 Cheeses Fondue

Artisan Cheeses : Appenberger, Schlossberger, Comté

Truffle Fondue

Per person : 19.5

Artisan Cheeses, Black Truffle

Bacon Fondue <u>Per person</u>: 17.5

Artisan Cheeses, Smoked Bacon

Charcuterie? Small board 8 / Large board 18

Sharing Boards

Charcuterie Board Artisan Cured Meat Platter	Small 8 / Large 18
Cheese Board Selection of Selection of Selection of	 3 9.95 5 16.95 7 21.95
Cheese & Charcuterie Board 26.95 Our Best Selection of Cured Meat and Artisan Cheeses tailored to your preference.	

(Our Cheese Boards are served with Biscuits & Chutney)

Sides

Salad Leaves	3.95
Chips	3.95
Green Vegetables	3.95

Desserts

Café Gourmand	6.5
Lemon Ricotta Cheesecake	6
Cheltenham Famous Horsech	oux 7.5
Rich Dark Chocolate Fondue	1
	Extra person : 6

Please inform your waiter, before ordering of any specific dietary requirements that you may have. Unfortunately, it is not possible to guarantee that our busy kitchens are completely free of allergens. Allergen information will all be kept up to date and should be checked each time you visit, as we may update recipes from time to time. Olives may contain stones and all dishes may contain items not mentioned in the menu. A discretionary 10% service charge will be added to the final bill of parties of 6 or more. All prices include VAT at the current rate.