

D16 MENU

To Start

Olives	3.5
Mixed Nuts	3.5
Baguette & Butter	3.5
<i>Certified Organic</i>	
Cheese Gougères	6
<i>Our Cheese Puffs Served With Creamy Parmesan Sauce</i>	

Home-made Ham hock Terrine	7
<i>Served with a celeriac remoulade</i>	
Twice Baked Cheese Soufflé	7
<i>Served With Salad Leaves</i>	
Crispy Mozzarella di Bufala	7
<i>Served With a Rich Tomato & Oregano Sauce</i>	
Cotswold Nduja spicy sausage	7
<i>Served on a Sourdough Toast & a Poached Egg</i>	
Camembert Fritters	7
<i>Served With Onion Marmalade</i>	

D16 Platter For 2	16
<i>Gougères, Fritters, Rillettes, Charcuterie</i>	
Cheesy Platter For 2	18
<i>Gougères, Fritters, Mozzarella, Soufflé</i>	

To Follow

21 Days Dry Aged Sirloin Steak	21.95
<i>Chips, Salad Leaves & Fourme D'ambert Blue cheese Sauce</i>	
Baked "Tartiflette" (allow 20min)	14.95
<i>Reblochon, Potatoes, Onions, Lardons</i>	
D16 Ultimate Cheese Burger	14.95
<i>Served With Cheese Croquette, Chips</i>	

Ideal For 2

Baked Mont d'Or Vacherin	29.95
<i>Charcuterie, Salad, Baguette, Potatoes</i>	

Fondues

(min 2 persons)

All Served With Baguette & New Potatoes

3 Cheeses Fondue	<u>Per person</u> : 16
<i>Artisan Cheeses - Appenzeller, Schlossberger, Comte</i>	
Truffle Fondue	<u>Per person</u> : 19.5
<i>Artisan Cheeses, Black Truffle</i>	
Bacon Fondue	<u>Per person</u> : 17
<i>Artisan Cheeses, Smoked Bacon</i>	
Add Charcuterie for	6

Sharing Boards

Charcuterie Board	16
<i>Cured Meat Platter from Europe & The Cotswolds</i>	
Cheese Board Selection of 3	8.95
Selection of 5	14.95
Selection of 7	20.95
Selection of 10	29.95
Cheese & Charcuterie Board	24.95
<i>Our Best Selection of Cured Meat and Cheeses</i>	
<i>(Our Cheese Boards are served with Biscuits & Chutney)</i>	

Sides

Salad Leaves	3.95
Chips	3.95
Green Vegetables	3.95
Cauliflower Raclette Cheese	4.95

Desserts

Lemon Meringue Tart	5.5
Chocolate Fondue for 2	12
<i>Served With Fruits, Marshmallows & Madeleines</i>	
Banana & Hazelnut Parfait	5.5