

# LE PAIN QUOTIDIEN

## Lunch and Dinner

### Sharing Plates

A selection of continental and British charcuterie and cheeses from artisan producers

#### Charcuterie

a selection of continental and British charcuterie from artisan producers 15.95

#### Cheese

a selection of continental and British cheeses from artisan producers 15.95

#### Mixed

a selection of British charcuterie and cheeses from artisan producers 15.95

#### Hummus

roasted green pea, beetroot and chickpea hummus, served with vegetable crudités 12.95

Enjoy any Sharing Plate with a 1/2 price bottle of wine.

Available Everyday, after 5pm.

### Seasonal Soups

Daily selection of our freshly made soups, served with our freshly baked breads

#### Baker's Lunch

Bowl of soup with 1/2 tartine of your choice 10.45

supplement for lobster & prawn toast 4.95

### Afternoon Tea

Served from 4pm.

Two 1/2 tartines, two regular hot beverages with a scone and tart of your choice 24.95

add 2 glasses of Prosecco 9.95

add 2 glasses of English Sparkling wine 15.95

### Kids Menu

Kids Menu from 6.45

Ask your server to see our special Kids Menu

### Hot Dishes

#### Chicken & Leek Pie

served with roasted potatoes, carrots, French beans and gravy 13.45

#### Smoked Chicken Caesar Brioche Bun

smoked chicken, parmesan, aioli and home pickled red onion in a brioche bun served with roasted potatoes 14.95

#### British Steak & West Country Ale Stew

slow cooked British steak and Devon Stout stew served with creamy mashed potato 14.75

#### Vegan Ragu

spelt pasta with vegan Bolognese made with tofu mince, fresh basil & herbs 14.95

#### Organic Spelt Risotto


creamy risotto with parmesan, roasted almonds, basil oil & chives 14.95  
add grilled sea bass 6.95  
add smoked salmon 5.45  
add hand picked lobster meat 8.95

#### Heritage Tomato Pizzette

toasted Focaccia base, topped with grilled Mozzarella di Bufala and freshly cut heritage tomatoes. Served with a seasonal side salad 13.45

### Sides

 Mixed Olives 3.95

 Hummus 4.45

 Avocado 3.45

 Roasted Vegetables 4.45

 Seasonal Salad 3.95

 Roasted Potatoes 4.45

Mashed Potato 4.25

 Beetroot Hummus 4.45

Wiltshire Ham 4.90

Prosciutto 4.95

Aged Gruyere 4.95

Smoked Salmon 5.45

### Tartines

A traditional open-faced sandwich. Because our ingredients look too delicious to hide..

#### Avocado Toast

smashed avocado, seeds, citrus cumin salt, lemon juice and olive oil 8.45  
why not add feta? 2.95  
Or chicken? 3.45

#### Smoked Chicken "Club"

with roasted chorizo crisps, egg and smoky aioli 10.45

#### Lobster & Prawn Toast

hand picked lobster, king prawns, beetroot hummus, radish & aioli dressing 15.95

### Salads

#### Lebanese Mezze

chickpea hummus, beetroot hummus, falafel and olives, served with our Lebanese flatbread 12.45

#### Smoked Chicken Cobb

mixed leaves, crispy prosciutto, egg, Stilton, tomatoes and mustard vinaigrette 12.45

#### Tuna Niçoise

mixed leaves, egg, olives, cucumber, radish, basil & mustard vinaigrette 11.45

Add to any Salad or Tartine

• Smoked Chicken

• Smoked salmon

 • Omega-Boosting Seeds

### Our Promise To You

We serve organic ingredients as much as possible, which means we only use the freshest, highest quality ingredients sourced from local, ethical and trusted suppliers. Better for you, better for the environment.

Since 1990 we've stayed true to this promise. Because for us, words like good, honest, organic quality and fresh will never go out of fashion.