



Le Petit Vert

All day cafe & bar

La Carte des Plats

Petits Plats

Served 12-9pm

Boulangerie (6)

£6

Selection of breads served with salted compound butter

Marinés

£3

House pickles

Olives

£3

Mixed olives in a house marinade

All dishes can be made plant-based. Please advise of any allergies before ordering.

D-Dairy S-Soya Su-Sulphites M-Mustard N-Nuts G-Gluten

Petits Plats

Served 12-9pm

Bleu (D/N/Su)

£8

Baked beetroot & blue cheese with walnuts & balsamic

Provençal (G)

£7.5

Baked tomatoes with a herb breadcrumb

Cassoulet (S)

£9

'Sausage' baked in rich tomato sauce with
haricot & butter beans

Légumes (N/M)

£7.5

Seasonal vegetables with garlic, toasted almonds & sauce vert

Lyonnaise (M)

£8

Sauteed & baked potatoes with caramelized onion

All dishes can be made plant-based. Please advise of any allergies before ordering.

D-Dairy S-Soya Su-Sulphites M-Mustard N-Nuts G-Gluten

Petits Plats

Served 12-9pm

Champignon (G, S)

£7

Mushroom pâté served with crusty bread

Lentilles (Su, G)

£7

French lentil salad wrapped in gem lettuce

Chou-Fleur Roti (S, G)

£8

Cauliflower baked in a 'blue cheese' bechamel and topped with a herb crumb

Mais

£7

Corn ribs with spiced salt & garlic mayo

Coquilles (Su)

£8.5

King Oyster mushrooms served with a white wine bechamel

Soupe (G)

£7

Soup of the day

All dishes can be made plant-based. Please advise of any allergies before ordering.

D-Dairy S-Soya Su-Sulphites M-Mustard N-Nuts G-Gluten

Kids

Served 12-9pm

Pizza (D|G)

£6

Baguette topped with tomato sauce & melted cheese

Beans (D|G)

£6

Baguette topped with melted cheese & beans

Ribs (M)

£4

Corn ribs with garlic mayo

'Sausage' & Potatoes

£6

Pomme Anna potatoes served with a 'sausage'

All dishes can be made plant-based. Please advise of any allergies before ordering.

D-Dairy S-Soya Su-Sulphites M-Mustard N-Nuts G-Gluten

Fromage

Served 12-7pm

Fromage (D|G|Su)

£15

A selection of cheeses curated from the Ethical Dairy, served with baguette & chutney

Pas de fromage (N|G|S|M|Su)

£15

A selection of cheeses curated from artisan vegan cheesemongers, served with baguette & chutney

Camembert (D|G)

£14

Camembert baked with rosemary & garlic
Dairy free Camembert available too! (N|S|G)

All dishes can be made plant-based. Please advise of any allergies before ordering.

D-Dairy S-Soya Su-Sulphites M-Mustard N-Nuts G-Gluten Sa-Sesame

Desserts

Served 12-9pm

Brownie (S/G)

£7

Warm biscoff brownie served with ice cream & berry compote

Affogato (S)

£6.5

Vanilla ice cream topped with espresso
+ £3 for a shot of liqueur

Sticky Toffee (S/G/Su)

£7

A classic, served with extra toffee sauce and ice cream

Bread & Butter (S)

£7

Croissants baked in creme anglais
(subject to availability)

Ask your server about our cake of the day!

All dishes can be made plant-based. Please advise of any allergies before ordering.

D-Dairy S-Soya Su-Sulphites M-Mustard N-Nuts G-Gluten