

FOOD MENU

À PARTAGER

Mixed nuts	£2.5
Crisps	£2.5
Bread basket	£3.5
Marinated olives	£4
Small green salad	£4
French fries	£4.5
Pâté de campagne, <i>served with bread</i>	£6
Escargots in garlic & parsley butter, <i>served with bread</i>	6 for £7 12 for £13
Camembert rôti, <i>served with chutney & bread</i>	£12
Whole saucisson	£12

PLATS CHAUDS

LUNCH OFFER

Monday to Friday
12:00 until 16:00

£8.00

for any
plat chaud

Croque Monsieur	£9
Quiche Lorraine	£9
Emmental tartine, Serrano ham, sun-dried tomato	£10
Smoked salmon tartine, cream cheese & capers	£10.5
Salade de chèvre chaud, grapes, walnuts & honey	£10
Buckwheat galette complète (GF)	£10
Buckwheat galette forestière (V, GF)	£10

- All served with a dressed side salad

French Onion Soup, <i>served with bread</i>	£7.5
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PLANCHETTES

Selection of French cheeses and charcuterie.

*Served with fresh bread, oatcakes,
butter, chutney & honey.*

Cheese, Charcuterie or Mix?

Small	£12
Medium	£23
Large	£42

Made for sharing... or perhaps not?

FRUITS DE MER

Chilled Prawns	£9
<i>Served with mayonnaise</i>	
Salmon platter	£14
<i>Served with cream cheese</i>	
Smoked fish platter	£16
Dressed Crab	£16
<i>Subject to availability</i>	

3 Oysters	<i>Served with</i>	£9
6 Oysters	<i>lemon &</i>	£17
12 Oysters	<i>shallot vinegar</i>	£32

FORMULE BERNARD

Perfect for sharing with wine • £40

Medium planchette & 500 ml carafe OR 10 Oysters & 500 ml carafe



DESSERTS

Crème brûlée	£7	Colonel	£7
Chocolate fondant	£7.5	<i>Bernard's favourite!</i>	

Any allergies? Please let us know when ordering.  [Chezbernardleith](#)

Dishes may arrive at different times, as food is served when it's ready

CHEZ BERNARD



You may be wondering who Bernard was, and why this place bears his name.

Bernard was my grandfather, and much of Chez Bernard comes from memories of him. He loved the simple things; good food, good wine, family around the table and, lunches that were never rushed.

I grew up spending many summers with my grandparents near the Atlantic coast of France, in a small wooden chalet where life moved slowly. Lunch could stretch into the afternoon, followed by coffee, conversation, and sometimes a quiet siesta in the sun.

At lunchtime, my grandfather would often have a small glass of red wine, usually Merlot. When I was little, he would sometimes add just a tiny drop to my glass of water, joking that it was “to give it a little colour.” It was a small moment, but one I never forgot.

He was also the first person to introduce me to oysters when I was very young, another memory that stayed with me and became part of my love for food, wine, and the coast.

In French, “chez” simply means “at the home of” and, for us Chez Bernard carries that feeling of being welcomed into Bernard’s home; around his table, sharing simple food, honest wine, warm hospitality, and moments that stay with you. It is our way of keeping those memories alive.

More than just a name, Bernard is the heart of this place.