

Prix fixe

BRASSERIE

Apéritifs

Glass of Prosecco D.O.C. 5.25
Glass of Champagne 6.95
Champagne Kir Royal 7.25
Pernod/Richard 4.00
Aperol Spritz 7.50
Hugo St. Germain 7.50
(Refreshing Prosecco over ice with St Germain elderflower liqueur, lime & mint)

LUNCH

2 Courses 12.90

(Starter and a Main Course)

3 Courses 15.90

(Everyday 12 – 3.30 pm)

Menu Prix Fixe

12th April – 24th April 2018

PRE-THEATRE

2 Courses 15.90

(Starter and a Main Course)

3 Courses 18.90

(Everyday 3.30- 6.30 pm)

Starters

Soups of the Day (please ask or see mirror)

Roast Butterflied Sardines on toast, tomato and red pepper salsa

Truffled Cauliflower Cheese with spiced sourdough crumbs, petit salad

Ham Hock and Brie Croquettes, grilled spring onion, sweet chilli mayo

Grilled Mussels in garlic, Pernod and parsley butter or **Steamed** Mussels mariniere, white wine, garlic, parsley cream

Chickpea and coriander falafels with hummus, aubergine and tahini v (vegan)

Brasserie style Salads (as a starter or main course)

Grilled Goat's cheese on bruschetta with poached pears, rocket and mustard dressing v

Sautéed Smoked Chicken salad, sundried tomatoes, new potatoes, house dressing

Roast flat Mushrooms 'en croute' with Comte cheese, radicchio leaves and Roquefort dressing v

Main Courses

Braised Lamb Shoulder with mixed spring vegetables, roasted tomato and jus

Chilli and garlic marinated Sea Trout, buttered baby potatoes, celeriac remoulade

Roast Corn-fed Chicken, mash potato, green beans and blue cheese sauce

Confit of duck with braised lentils, spring greens, roast carrots and red wine jus

Roasted Toulouse Sausages with mash potatoes and onion & mushroom gravy

Chargrilled Cheeseburger, cabbage and carrot slaw with sriracha mayo, homemade frites (£1 add egg or bacon)

'Tartiflette aux Champignons' gratin potatoes, reblochon cheese, shallots and mushrooms & buttered vegetables v

Roast stuffed Aubergine with Quinoa and Mediterranean vegetables, pomegranate and gremolata (vegan)

Sautéed Spinach and Feta Cheese omelette, homemade French fries and petit salad v

Ala Carte Specials

(You can order these specials with any starter from the set menu)

'Steak & Frites' Chargrilled Entrecote with homemade French fries, herb and garlic butter & petit salad 6.00 suppl

Chargrilled Bavette steak, homemade frites, red wine bordelaise sauce 3.00 supplement

Seared Tuna Steak with sautéed chorizo, Mediterranean vegetables, confit tomato 6.00 supplement

Roast Magret of Duck, dauphinoise potatoes, braised red cabbage with cinnamon, carrots red wine jus 5.00suppl

Pan-fried Seabass fillets, lemon sautéed prawns, tender stem broccoli, potatoes, sauce beurre blanc 5.00 suppl

Side Orders 3.50

Garlic French Beans

Wilted nutmeg Spinach

French fries

Dauphinoise Potatoes

Sautéed new potatoes

Tomato and red onion salad

Rocket and parmesan salad

Extra Basket of Bread 1.50

Side Salad

Hummus or Marinated Olives

Mashed Potatoes